

PAPER ARCHIVE

LOAN COMPANIES TO HOLD SESSION

Marion To Be Represented at
Annual Convention in
Columbus

Representatives of the Ohio Building and Loan Association of Marion will attend the annual convention of the Ohio Building and Loan Association at Columbus, Oct. 10-12.

COOPER BATTERIES MALO BROS.

CARL J. WATROUS

DEPENDABLE
INSURANCE

FARM—CITY—
AUTOMOBILE

Marion County Art.

Ohio Farmers Ins. Co.

173 E. Center. Phone 5256

Try Our Malted Milk

It's Better
at

JACKSON'S

Cor. Campbell &
Center Sts.

BRAKE LINING

Ambler Auto Bestes
Brake Lining, the high-
est grade Brake Lining
in the world. Bring your
bushings. Installed free.

Standard Auto Parts Co.

189 E. Center St.
Phone 7249.



Color permanence, a
protective film, and de-
corative beauty are fea-
tures contained in every
gallon of oil and lead
paint that we use. When
you decide to use paint,
let us advise you.

Phone 9068.

Askew Decorating Co.
508 Windsor St.

Service for
all kinds of
funerals

HESS,
MARKERT
AND AXE

Funeral Directors

TELEPHONES
2420-4217-7126
Qualified Car Service

Ritzzy Rosalie



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It would be just her luck, means Rosalie, to have the bridge club on the coast's after-noon off and then have the roof forget to make the very special salad dressing. Fortunately, the fair hostess to be seen to know how 'tis done for she has de-vised her new "bridges" apron," properly embellished for just such last minute duties. The apron seems to be an-ouncing the arrival of early comers. The mere unlaying of a low makes her read, to receive her guests. Which brings to mind the new washable em-berles for the housewife. The printed apron needs only to be removed and the busy person is presentable enough to greet the most voluminous of book agents. In her shiny frock of the same ma-terial.

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STREET PIANOS

Piano Dept.—Paddock Transfer Co.

—Adv.

"You break it—we fix it" Marion Welling Co., 382 Oak St.—Adv.

PROSPECT STUDENTS HOLD INITIATION

Prospect, Oct. 5—The Home Economics girls enjoyed a banquet sup- per, Thursday night after which in- itiation services were held. Those present were Beatrice Hurd, Louise Howison, Florence Davis, Carroll Hann, Elizabeth Moore, Ruth Hly, Helen Swartz, Helen Butz, Lisa Puren, Hazel Reynolds, Hazel Holt, Lavonne Gray, Florence Almon, Hazel, Georgia Ruth Gast, Helen Mount, Martha Davis, Thelma Mc- Weller, Nona Helges, Hazel War-

ren, Iva Rompeter, Elsie Pa'kner, Evelyn Northup, Helen Wallara, Minnie Whelan, Myra Swann, Is- ber (Mrs. Thelma Helmer, Lorraine Rantow, Hattie Beery, Hazel Davis, Nina Thompson, Evelyn Elia- trach, Florence Lowery, Mi Red Evans and Miss Ruth Thelma.

ENTERTAINS AT ROAST
Kirkpatrick, Oct. 5—Miss Lou- isa Howe entertained a party of school friends at a winter roast at her home Thursday night. Outdoor games were enjoyed. Those present were Vera

Stout, Louise Hollridge, Raymond St. John, Donald Sheld, Robert Scott, Henry Remington, Marie Lonke, Isabelle H. H. Cady Rice, Gladys Hart, Chester Hart, Doris Russell, Joe Lemke, Robert Hart and Vera Rice.

TRIANGLE TIRES MALO BROS.

The Watch Wins

In the big fight Saturday afternoon between the "Gothic Jar Proof" watch and the pavement the watch was vic- torious.

This watch was dropped off the top of our building to the pavement and when picked up by Chief James W. Thomp- son it was found to be running perfectly.

A watch that will stand this test will stand any of the shocks and jars of every day use which is the watch people have hoped for years.

We now have it exclusively in Marion.

The watch that was dropped is now on display in our window. Come in and let us show you this wonderful timepiece and explain its patented features.

BUY ON DIGNIFIED CREDIT.

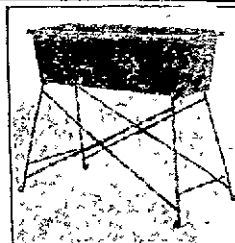
HUGHES & SON



Special! Tomorrow Metal Flower Boxes

Just as pictured Metal Flower Boxes for your plants. Finished in Green enamel.

28 inch \$1.29
33 inch \$1.59
39 inch \$1.89
Stands 99c



SCHAFFNER'S

101, 103 and 105 E. Center St.

Did You Drive Out to Vernon Heights?

DON'T DELAY IN GETTING A LOT AT THE BIG CASH SALE

Lots are being sold and buyers are getting real bargains in Restricted Real Estate. Think of choice lots in Vernon Heights from \$240.00 up to \$1000.00.

There are just 42 lots on the new section of the Boulevard from Virginia Avenue to McKinley Park, and 11 of those 42 Boulevard lots are now sold. We Can't make any more lots on Vernon Heights Boulevard. When they are sold, they're sold, that's all; and there are just 31 of them left today.

Over on the east side of the ridge on Uhler Road 5 of the 15 lots are sold.

This is a real cash raising sale of splendid, restricted lots in the only highly restricted section of Marion. Your cash will do double duty today. Look the property over and see it for yourself. See the plats and price list in our office.

GEORGE B. KNAPP

Phone 2431 and we will drive you out to Vernon Heights and price these lots on the ground.

See topographical plan in our office. It tells the story.

201 Marion County Bank Bldg., Main and Center Streets. Phone 2431.

LA RUE GIRL NAMED

CLASS TREASURER

Miss Mary Miles, of Lakota, is one of two nominees named for treasurer of the senior class at Ohio university. Athens, an announcement received from there today states. Election will take place Oct. 10. Miss Miles' opponent is Thomas Frawley, Cleve- land.

GREEN CAMP AND MEETS

Green Camp, Oct. 5—The Ad So- ciety of Mt. Olive church met with Mrs. Frank City Wednesday after- noon. Mrs. Cloyce Copley and Mrs. Copley were named honorary members of the society. Guests were Mrs. Carl Cushman, Mrs. Everett Hall, Mrs. Bliss Holt, daughter, Lucille, Mrs. M. J. Fitch, Mrs. Nelson Cook, son Robert, Mrs. Anna Thompson and Miss Vera May Thompson.

MEN'S
BOOTS

Knee length
\$1.00 value.

\$2.95

All
sizes
to 12.

NOBIL'S

JOSEPH SOSEY, 83, DIES AT HOME HERE

Lifelong Resident of City
Taken; Funeral Rites
Tuesday

Joseph Sosey, 83, lifelong resident of this city, died at 2:30 o'clock yesterday at his home, 227 Lombard. His death, believed due to arteriosclerosis, followed an illness of two years duration. Five children

Mr. Sosey suffered a fracture of the right leg a year ago at his home. He never fully recovered from the injury.

Funeral services are to be held at 2 o'clock Tuesday afternoon at the residence, with Dr. J. D. Darling, funeral pastor of Wesley M. E. church, in charge. Interment will be in Marion cemetery.

With the exception of 18 months, Mr. Sosey had resided in Marion all his life. He was born here July 12, 1845, the son of Joseph and Laura Harwood Sosey. His father was a native of Baltimore, Md., and his mother was a Pennsylvania. Mr. Sosey was married twice. His first

wife, Mrs. Phoebe Cora Sosey, and seven children, preceding him in death, a number of years ago. His second marriage was to Mrs. Mary Margaret Crockett, 51 years of age, who was a member of Wesley M. E. church and had been employed as a teacher at the Rubber Manufacturing Co. Surviving with the widow are two daughters, Miss Irene Sosey, of Columbus, and Miss Kathryn Sosey, at home. Two sons, Joseph Sosey, of Columbus, and Charles Sosey, of Columbus, a grandson, Robert Edward Sosey, at home, a sister, Miss Caroline Sosey, 122 Quincy st., and a brother, Charles Louis Sosey, 247 Siltie st. A son, Edward Sosey, five brothers and three brothers, in addition to the wife and children of the first marriage, preceded him in death.

GREEN CAMP BIBLE CLASS MEMBERS MEET

Green Camp, Oct. 8.—The Bible class of the Baptist church held its monthly meeting at the home of Mr. and Mrs. C. G. Miller on Hazel place Thursday evening. A six o'clock dinner was served, after which devotionals were led by Mrs. Anna Johnson and prayer by Rev. C. P. Powell. The roll call was responded to by the members, with a short talk on their favorite Bible character. The next meeting will be held Thursday evening, Nov. 1 at the home of Mrs. Wilson Fryman. There were 15 members present and the following guests: Emily Wolf, of Marion; Mary Lois Miller, of Newark; Lilian Porter, Opal Johnson, Vera and Emma Matthews and Geraldine Skidmore.

LIVE WIRE CLASS MEMBERS ARE GUESTS

Kirkpatrick, Oct. 8.—Howard Henry, who recently broke his leg while playing at school, was given a surprise by members of the Live Wire Sunday School class at the home of Mr. and Mrs. Clarence Briggs. Those present were Robert Scott, Loren, Harold, Ralph Hoot, Donald Hill, Robert, Chester and Harold Hart; Mr. and Mrs. William Scott, Rev. and Mrs. L. S. Green and Mrs. Delphos Hill. Dinner was enjoyed and refreshments served.

PILOT AND PASSENGERS HURT AS PLANE FALLS

Yorkville, Oct. 8.—J. R. Adams, 33, Wheeling, W. Va., pilot and two passengers, Carl Rutherford, 18, Woodstock, and Wilbur Maywell, 10, Columbia, are recovering here today from injuries received yesterday when the airplane in which they were flying crashed shortly after taking off from the local airport.

TRIANGLE TIRES. MALO BROS.

MAN WHO KIDNAPED GIRL IS SOUGHT

Took Her from Cleveland.
Forced Her Out of Car at
Massillon

Cleveland, Oct. 8.—A "red-faced man" who yesterday kidnaped 12-year-old Irene Varrel, a crippled girl, drove her in his automobile to Akron and finally forced her out in a park at Massillon, was the object of a police search here today.

Frightened and crying, the girl was found in Sippo park at Massillon yesterday afternoon. She related that the man had approached her on the street in Cleveland just before noon and had offered her a dollar to come with him and "mind a baby."

He drove a long distance, she said, and when she cried, threatened her with an iron pipe. He also carried a knife and a pistol, the girl stated. She was brought back here early today, questioned by detectives, and returned to her home. Her mother, almost frantic, refused to leave a precinct until authorities at Massillon sent word that the child had been found.

The girl is crippled as the result of an accident several years ago. Several other children in the neighborhood told detectives that they too had seen the man and one said he attempted to get her to enter his machine.

MRS. GLENN MILLER IS CLUB HOSTESS

Lafayette, Oct. 8.—Mrs. Glenn Miller was hostess to the Embroidery club at her home Thursday afternoon. Nineteen members and two guests, Mrs. John Scrantom and Mrs. William Miller, were present. The time was spent socially and with embroidery work. Mrs. Allen Carey won honors in a guessing contest. Refreshments were served by the hostess, assisted by Mrs. Vernal Jones. The next meeting will be with Mrs. C. G. Metz in two weeks.

ABANDONED CAR FOUND NEAR CITY

A Whippet roadster bearing Ohio license number 128-198 was found on the flooding Davis rd. about six miles south of the city yesterday by Deputy Sheriff Vane Ireland. Persons who reported the car to the sheriff's office said it had been left there some time Saturday night or Sunday morning.

The car, which bears a Columbus license, is thought to have stolen and abandoned.

PUTT UNDES

New lingerie goes in strong for brown shades, as do dresses. The latest sets are of exquisite design, in what is known as putty brown, slightly darker than beige.

THE *Udler-Phillips* Co.

Our Main Floor Children's Section Is Complete With Kiddies' Warm Apparel For Frosty Days

New Coats For Girls of All Ages

\$12.98 - \$49.50

Girls' 7 to 14 Years

Our generous collection of girls' winter coats will please any fashionable Miss. Suede velour and sport materials in all colors.

\$8.98 - \$16.50

Girls' 2 to 6 Years

These sturdy little coats will wear several seasons and look good while doing. Some have matching hats.

Little Girls'
Coat Sets—\$17.50

Pretty little coat and hat sets of smart fabrics. Cleverly trimmed with fur. In tan and cocoa shades.

Boys' Chinchilla
Sets—\$12.98

Navy blue Chinchilla coats in double breasted models with bright brass buttons that the little boys like. Hats to match.

Children's Coats—Main Floor

Kiddies' Brushed
Wool Sets
\$5.50

Clever little brushed wool sets in blue, tan, rose, and white. Leggings, cap, mittens and sweater.

Boys' Wool
Jersey Suits
\$4.98

Splendid for the young man to wear this fall and winter. Several styles, and they're very warm, too.

Girls' Outing
Pajamas
\$1.00

Clever little pajama suits in plain, striped, and printed outing. Sleepers for Miss 2 to 6 years.

Special! Rayon
Combinations
\$1.00

Sale priced... lovely rayon combination suits and slips with pretty ruffle trimming on hems. Flesh and peach.

Many Lovely New Dresses

Girls' 7 to 14 School
Dresses—\$4.98

So many attractive styles are shown in these Jersey school dresses. Bright colors of red, blue, green, etc.

Attractive Silk or
Jersey Dresses—\$5.98

Pretty little frocks for dress-up occasions. Made of Crepes, velvet combinations and jerseys. Big assortment of colors.

Girls' 2 to 6 Wool
Dresses—\$5.98

Frocks for little girls, of jersey and printed challis in bright colors. Contrasting trimmings. Smocked and embroidered.

Little Girls' Silk or
Jersey Dresses—\$5.98

Clever silk crepe or jersey frocks for Miss 2 to 6. Trimmed with ribbons and contrasting smocking. Reds, blues, green, tans.

Children's Dresses—Main Floor



Pretty Little Felt or Velour
Fall Hats

\$1.98 - \$4.98

Smartly cut close fitting hats for fall and winter. Nice assortment of colors. Large, small and medium head sizes.

New Butterfly
Pleated Skirts
\$2.98

They're so attractive and practical, too, for school. Made of plaid woolens. With bodice top. Several shades.

Clever New
Sweaters
\$2.98

Smart slipon sweaters to wear with the Butterfly skirts. In harmonizing colors. Round and "V" necks.

Warm Pretty Things For Baby

Vanta Silk and
Wool Vests—\$1

Vanta double breasted shirts of warm silk and wool.

Vanta Silk and
Wool Bands—50c

Lovely soft silk and wool bands made by Vanta.

Knitted Sacques
\$1.00 - \$1.98

Pretty little sacques in white, pink, and blue.

Warm Flannelette
Gowns—50c

Made of fine soft fleecy flannelette. In f a n t s' sizes.

Flannelette Wrappers
59c - 75c

Pretty cozy wrappers of warm flannelette.

Silk and Wool
Hose—50c - 75c

Finely knit hose for baby. White and colors.

Silk Walking
Jackets—\$2.98 - \$3.98

Hand made and embroidered jackets. Pink and blue.

Beacon Crib
Blankets—69c to \$2.50

Plain white or blue and pink with white.

Pretty Creepers
\$1.00 - \$1.50

Dainty little creepers of prints and broadcloth.

Knitted Wool
Bootees—25c - 50c

Knee length and shorter, of white with colors.

Knitted Sacques
Sets—\$2.98 - \$1.98

Three-piece sets. Sacques, cap, and bootees.

Hand Made Baby
Dresses—\$1.50 to \$2.98

Lovely little hand made dresses of handkerchief linens.

Pure Rubber
Pants—25c - 50c

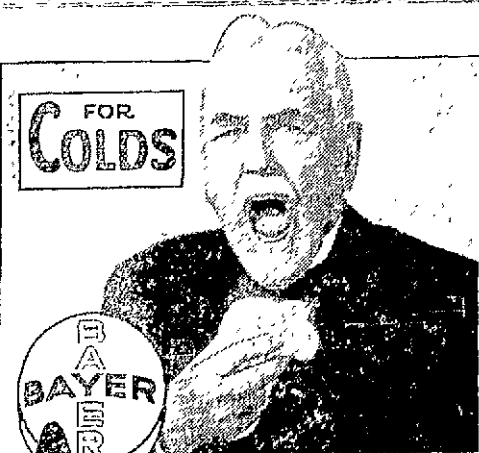
Baby rubber pants in flesh and white.

White Flannelette
Gertrudes—39c - 50c

Plain white flannelette gertrudes. Soft and warm.

Birdseye Diapers
Package, 1 doz.—\$1.69

27x27 inch diapers of soft birdseye. Hemmed.



ASPIRIN

To break a cold harmlessly and in a hurry try a Bayer Aspirin tablet. And for headache. The action of Aspirin is very efficient, too, in cases of neuralgia, neuritis, even rheumatism and lumbago! And there's no after effect; doctors give Aspirin to children—often infants. Whenever there's pain, think of Aspirin. The genuine Bayer Aspirin has Bayer on the box and on every tablet. All druggists, with proven directions.

Physicians prescribe Bayer Aspirin;
it does NOT affect the heart

Aspirin is the trade mark of Bayer Manufacture of Monoclonaldehyde of Salicylic acid

Mail this Special Trial Coupon to
BAYER ASPIRIN, 117 Hudson Street, New York, N. Y.
—and you will receive free and postpaid by return mail, a full
25c packet tin of genuine Bayer Tablets of Aspirin to try.
(16)

Name _____
Address _____

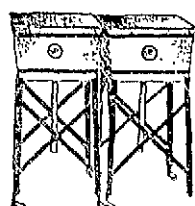
Free!

DURING VOSS DEMONSTRATION WEEK

We will have a special Voss demonstration each day this week at our store. It's a factory demonstration and we are authorized to give two \$14 Tubs with every Voss machine sold during this demonstration.

VISIT OUR STORE

\$14
TUBS
FREE



Remember every Voss is Fully Guaranteed and is sold on the easiest terms. \$10 will deliver a Voss and you get two tubs free if you act now.

The Vanta
HARDWARE COMPANY
Hardware - Paints - Stoves - Electrical Goods

17 OHIO CONVICTS BURNED TO DEATH

Burned in Columbus Hospital After Brick Plant Fire

Continued from Page One

Three of the who were taken to the hospital after the fire at the brick plant in Columbus, Ohio, on Sunday night, Oct. 7, were burned to death. The other 14 were burned but not to death.

BIRD SENT TO PRISON IN 1927

Paul, who was severely injured in the fire at the brick plant in Columbus, Ohio, on Sunday night, Oct. 7, was sent to the Ohio State Penitentiary in Columbus, Ohio, on Monday, Oct. 8, 1927, for a term of three years.

RAIN STOPS FOURTH WORLD SERIES FRAY

Cards Will Get Needed Rest from Weatherman's Reprieve

Continued from Page One

been ready to go again this afternoon. The postponement merely granted a similar boon to Willie Sherdel, who was equally ready.

REPORT CITY BUSES DO GOOD BUSINESS

First Day's Traffic Larger Than Expected, Manager Says

Business was better than expected yesterday, the first day of city bus transportation in Marion, according to Ray Mace, head of the Marion Rapid Transit, Inc. The buses completed their first day of service here with a number of minor mishaps.

ANOTHER YEAR OF WORK REMAINS AHEAD OF FORMER CHAMP

Taylor, to do a talking motion picture or two. After that, Dempsey is expected to return to his old-time boxing career.

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Jack Dempsey, Nearing Crossroads of Career, Thinks of Future Activities

Recoils at Idea of Being an Unemployed Millionaire

BY JAMES L. RUGGALL (Copyright 1934, by International News Service)

NEW YORK, Oct. 8.—Jack Dempsey retailed in an exclusive interview today that he expects to be at the "crossroads" of his career in just about a year. He will have \$1,000,000 or more but no job and he recoils at the idea of being an unemployed millionaire.

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Chiefs Check Time of Watch After 3-Story Drop



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CANDIDATES TO BE WOMEN'S GUESTS

County Nominees Invited To Attend G. O. P. Chapter Meeting

Introduction of Republican candidates for county offices will be one of the features of the meeting of the Marion county chapter of the Ohio council of Republican women, which will be held in the ball room of the Hotel Hamilton in Marion, Ohio, on Friday, Oct. 17.

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MANY VISITORS AT "HOME BEAUTIFUL"

First Two Days of Vernon Heights Opening Attract Over 800

More than 800 residents of Marion and vicinity attended the first two days, Saturday and Sunday, of the week's opening of the "Home Beautiful" built on Vernon Heights Blvd. by Arden J. Millner, local home builder.

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MT. GILEAD MAN ACCIDENT VICTIM

Worth Cyphers Dragged by Horse Frightened by Crash with Marion Auto

Worth Cyphers, 28, of Mt. Gilead, was severely injured Saturday in a traffic mishap between his hay wagon and a machine reported to be owned by the City Dairy Co. of Marion.

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CITY BRIEFS

Four Charters—Four changes were lodged against Charles Howell, 30, of 151 West Center st., when he was arrested by local police at midnight Saturday.

Masses To Speech—School Superintendent Jesse H. Mason will be the principal speaker at a meeting of members of the North Main Street Community club at 7:30 p.m. Tuesday night at the North Main street school.

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Business was better than expected yesterday, the first day of city bus transportation in Marion, according to Ray Mace, head of the Marion Rapid Transit, Inc. The buses completed their first day of service here with a number of minor mishaps.

EAGLES' OFFICERS IN SESSION HERE

120 Attend District Conference Held at Quarters of Local Aerie

Approximately 120 officers of Eagles lodges in this section of the state and several representatives of the state lodge met here Sunday afternoon and continued plans for the coming winter's activities.

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THE WEATHER

Showers tonight and Tuesday. Warmer tonight.

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THE MARION STAR
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Canadian Liquor System a Failure.

Being invited to assist in the annual conference of North American Methodist ministers at Fargo, at which he was a keynote speaker, Dr. J. H. Harding, of Marion, Ohio, secretary of the United Church of Canada, expressed the hope that "God may preserve the United States from the Canadian system of handling intoxicating liquor."

Making reference to the fact that the Canadian system of government liquor dispensation is being urged in many quarters for adoption in this country, he warned against what the adoption of the system would mean, holding that in Canada there are more bootleggers in proportion to her population than there are down here.

"In the judgment of the United Church of Canada, which includes the Methodist, Congregational and Presbyterian denominations," the Rev. Mr. Harding went on to say, "sale of liquor by the government is an absolute failure. I say this after personally studying the question throughout the provinces."

Canadian brewers are continually reaching out to break down the restrictions. Don't let them fool you."

It may be held that the reverend gentleman is prejudiced in the matter. He would be the exceptional member of his denomination, which at all times and in all places is the unwavering foe of liquor, were he not, but there is this to be said for his contention: It is in great degree backed by the observations of recent visitors in Canada and by the history of the liquor business here in America for many years previous to the enactment of the Volstead law.

Had it not been for the exorcism of the liquor people in the United States, had they not continually been "rattling out to break down the restrictions," had not their offense against the law been almost as many as the hands of the seas, it is hardly probable that the anti-liquor amendment in its present form would have been added to the federal constitution. In their greed for gain, in their hope to make two or more dollars where they had made one before, they made a mockery of the restrictions placed on the liquor business. Not all of them were guilty of law-breaking. It is true, but so great was the proportion of the offenders that the liquor business was conducted as a business as it was being conducted before a mockery in the nostrils of the public and legislation was enacted to abate the evil.

There is no getting away from this indictment of the liquor people. It held in the nation as a whole, in the various states and counties of the states and in the various municipalities, Marion among them. The liquor people themselves were the most uncompromising enemies of the liquor business.

The "Bad Boy" mayor of Newburyport, Massachusetts, will spend the next two months in jail and be compelled to pay fines amounting to \$516. It's a matter of regret that the electorates of Newburyport can not be jailed and fined also for their part in making a mockery of municipal government.

Alma Sample McPherson told London reporters that she is not making her European visit for money. However, from newspaper reports here at home, it is not a matter of daring to predict that Alma will not turn up some donations down. She has never been accused of being built that way.

A factory was destroyed at Gravidenz, Bohemia, and two men were badly injured when a gasoline tank fell from an airplane and exploded on the roof of the factory setting it afire. One of these days legislation will be enacted making the passing of airplanes over populated centers unlawful. Humanity will have to take some such step in self-protection.

The executive secretary of the Chicago Employers' Association has published a list of forty bomb outrages in the Windy City since April, which he charges against various organizations making a business of selling "protection" that doesn't protect in the city's business enterprises. Mighty cheerful place, that, in which to live.

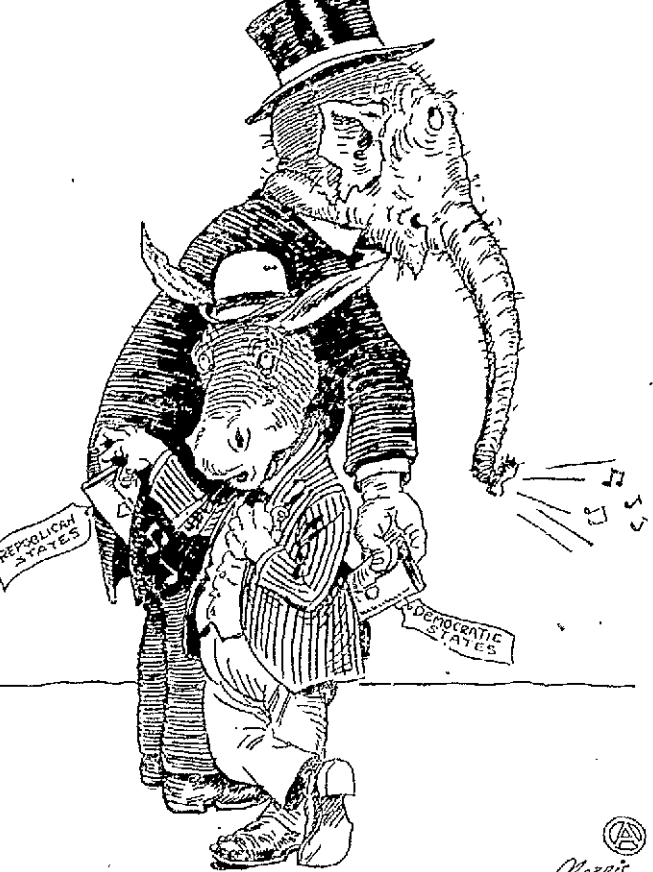
"When thinking men generally come to realize that the responsibility is up to them to take the initiative in law observance," says W. C. Durant, "then and not until then will the eighteenth amendment be given a fair trial." If that's the case, it looks like hard sledding ahead for the amendment till thinking men get their thinking apparatus once more into operation.

The city council of Mansfield has made the rate for the next three years for the two companies supplying the city with gas—a dollar for the first 500 feet and sixty-three cents a thousand for each additional thousand with the customary three cent discount. Which reminds us that the Marion gas situation is yet most decidedly up in the air.

By unanimous vote the delegates to the annual convention of the United Brotherhood of Carpenters and Joiners of America, in session at Lakeland, Florida, expelled five leaders they found linked up with the Russian Reds. Weigh all organizations to follow the union carpenters, or the Federation of Labor for that matter, it would not be long till this country would be freed of the menace of bolshevism.

A Chicago restaurateur told the delegates to the annual convention of the National Restaurant Association at Atlantic City that restaurant people had allowed their patrons "to forget the pleasure and dignity of eating to such an extent that they regard for how, why, when and where they eat is at a very low ebb." Maybe so, but the increasing business of the restaurants rather goes to show that mankind is still mindful of the canopace and is still doing its utmost to dodge it.

PICKING EACH OTHER'S POCKETS.



Hike on Brisk Mornings.

BY ROYAL S. COPELAND, M. D.
Have you stored up strength and energy enough to last through the winter? If so, do you intend to trust to your reserves and do nothing to keep them intact?

One objection I have to vacations is that we are apt to limit our outdoor living, exposure to sunshine, muscular exertion and outside activities to that one brief season.

Of course, I have city dwellers in mind when I say this. Country people are out-of-doors every month of the year. That is why they are more healthy and sturdy in most respects than town folks. They make their mistakes, too, but that is another story.

Too many persons are "thin blooded." They hate exposure and cold, easily chilling to the very bone.

Do you recall how you feel on a cool morning before sunrise heat is supplied regularly and you get out of a tepid bath? You shiver enough to shake the goosebumps off your suffering body.

But by the time you have given yourself a brisk rubbings with a crash towel you are in a glow, warm and ready for anything. All the shivers have been forgotten and you sing from sheer joy.

If you will try out-of-door exercise, such as brisk walking, no matter how shivery and miserable you feel at first you can get the same pleasant glow. That is good for you. It means that your sluggish heart has been awakened and is bounding away in a splendid job—clearing and purifying your whole body. The blood is clearing the canals from your brain and preparing your digestive organs for the energetic task your increased appetite will give them.

But I am not telling you all this merely because it is advice which, if followed, will make you feel good. I have a much better motive than that. To follow this suggestion will add years to your life.

The trouble with most of you is that you don't exercise. How can you lung and chest develop unless you breathe deeply? How can you have firmness and plumpness of flesh, not fatness, unless you get plenty of oxygen? How can you have sweet clear skin unless the secretion of the sweat glands washes away impurities?

Think over what I am telling you today. Make up your mind that you will try this prescription. You don't need to go to a drug store to buy it. It costs no more than a little daily effort and a good pair of shoes.

ANSWERS TO HEALTH QUERIES

W. R. Q.—What causes split finger nails and what can be done for the condition?
A.—Usually due to a circulatory disturbance. Try rubbing a little cold cream into the units at night and cut them carefully. Improve your health and your circulation will improve. For further particulars send a self-addressed stamped envelope and repeat your question.

A. R. Q.—What do you advise for removing wrinkles?
A.—Massage lightly, using any good cold cream.

J. S. Q.—How can I reduce the blood cells in my body? I have 1,000,000 more than I should have.
A.—This can not be done. There is no reason for it.

B. H. Q.—What will increase the growth of my eyelashes?
A.—Use one per cent. yellow oxide of mercury ointment, and apply to the lashes nightly.—Copyright, 1928, Newspaper Feature Service, Inc.

Dr. Copeland will answer for readers of this paper questions on medical, hygienic and sanitation subjects that are of general interest. Where the subject of a letter is such that it can not be published in this column, Dr. Copeland will, when the question is a proper one, write personally in a self-addressed, stamped envelope is enclosed. Address all inquiries to Dr. Royal S. Copeland, in care of this paper.

Editorial Comment.

THE ISSUE IN THIS CAMPAIGN.
Ellis Ross's letter to Chairman Ford expresses briefly and admirably what we believe to be the gist of the matter in this campaign:

"I intend to vote for Mr. Hoover, although I do not agree with his views about prohibition."

"I think the country will come to a more intelligent way of dealing with that subject than is contained in the present law; but that will be a slow process, and in the meantime the task of carrying on our free government, with all its many difficulties and dangers, must be performed by us. We need the very best men possible at the head of that business."

"Among all the men available for that place, I think Mr. Hoover fits the most competent. His clearness of thought; his proven depth of human sympathy; his quality of complete devotion to whatever task he undertakes; his long executive training; his wide experience in large affairs; his practical knowledge of national administration—all these make his election seem to me an exceptional opportunity for the good of the country."

"The Tribune already has expressed the same opinion. We disagree emphatically with Mr. Hoover's present view of prohibition, but the problem presented by prohibition and its attempted enforcement is insoluble in this campaign. Governor Smith at Omaha, in the dry belt, said prohibition is not an issue in this campaign, though he seems to have a different view in Wisconsin."

But whether prohibition is or is not an issue in this campaign, the next president is going to determine some serious questions of policy and administration. To deal with them is imminent and practical, and with all due respect to the engaging qualities and useful public service in New York of its governor, we do not think he has had the preparation, we do not think he has shown the qualifications, for the presidency which Mr. Hoover has had and shown. We think Governor Smith's contributions to the campaign discussion in supporting this opinion, revealing as they do more aptitude for plausible appeals to political disaffection than any serious grasp of the problems he will be called upon to deal with it elected.

On the other hand, we think Mr. Hoover has had a very exceptional preparation, and that his mind and character offer reasons for confidence in his ability to cope with the responsibilities of the chief magistracy of the nation. No wise man will prophesy of any statesman's future. Mr. Hoover is human, and to err is human. But I see more reason for confidence in his case than in that of most men who have presented themselves for the presidency in the course of the nation's recent history.—Chicago Tribune

THE SCHWIMMER CASE.

Because of the woman's connection with the Ford peace ship, there is a natural local interest in the report that the department of justice is still fighting the effort of Hosaka Schwimmer to obtain naturalization papers, and has asked the supreme court to review the decision of the circuit court of appeals, which favors the granting of her application. But the case also has a general nationwide interest. The government contends that there is no provision in the naturalization laws which says that "an applicant who is incapacitated from bearing arms by age or sex shall be relieved from taking the oath of allegiance to support and defend the constitution and laws of the United States," and that "the mental attitude of the individual toward the government and its defense is a vital matter."

The department of justice brief continues: "The tongue of the respondent's statement shows that she is an extremist. * * * She does not believe in other people, caring arms in defense of the country and she is a writer, author and propagandist by profession. She does not believe in organized government as we understand it because organized government can not exist without military defense. * * * She would see the constitution and the government of the United States destroyed by an enemy rather than have one citizen lift a finger in their defense. If every citizen be liered as she does and active as she will, we could have no constitution and no government."

The position of the government seems to be substantially the position of the district court judge in Illinois who first refused the application of Mrs. Schwimmer for naturalization papers, and it is founded on a principle so fundamental that the final decision of the highest tribunal in the land is certain to interest the whole nation.—Detroit Free Press

A Real Problem.

The papers tell us that the Chinese are now using radio for political talks. What bothers the anti-communists is how a person could distinguish between a Chinese political speech and state—Cleveland Plain Dealer

"The Lord of hosts hath sworn, saying, Surely as I have thought, so shall it come to pass, and as I have purposed, so shall it stand.—Isaiah 14:24.

Prayer—Lord, we beseech Thy purpose shall all be fulfilled, and Thy Thon doest all things well.

The Insects.

BY GARRETT P. SEEVERS.
I wish to echo the call of Dr. Howard, the head of the government bureau of entomology, for a broader popular and educational interest in the science of insects. Nobody who has a knowledge of the situation can doubt the truth of Dr. Howard's assertion, astonishing though it may seem, that it is not man, but insects, that hold the dominant place in the whole animal kingdom. Overlaid on this is not "the age of man," as has been fondly and proudly imagined, but "the age of insects," or, to speak of the whole branch of animals to which the insects belong, the age of the arthropods.

There are 500,000 known species of insects in the world. All the other species of animals put together, including all the other classes of the arthropods themselves, number less than a quarter as many as the insects. Besides, the insects far exceed all other animals in the number of individuals represented in each species. They constitute half a million species, each composed of billions of individuals. Who can count the house flies in a village, the mosquitoes in a swamp, the locusts in a swarm, the bugs and grubs in a garden, the caterpillars in the fruit trees, the ravagers in the cotton fields, the grain devourers, the tree-destroyers, the flower-spoilers, the borers, the discolorers, the smotherers and killers of every description that prey upon the vegetable kingdom, the defenseless realm of the plants?

Or who can number the clouds of minute insects that choke the air on a summer or an autumn day, or the tormentors of beast and man that spread not only discomfort but disease and death broadcast? The insects are not only the most numerous and most dangerous enemy. By their overwhelming numbers and amazing powers of reproduction they conquer.

The insects began their career upon the earth millions of years before man. Man is a newcomer. He is yet an experiment. He is only beginning to dispute the ascendancy of the arthropod species. These are the words of some of the foremost Hivemongers, Dr. Howard is quite right in asking:

"Why is not entomology given a vastly greater importance in the leading educational institutions?" and in adding, "One answer may be put in the form of a question, 'Where are the teachers?' Teachers must be taught before they can become teachers. And those teachers that come from the great zoological laboratories can teach little but what they have been taught, and they have not been taught entomology."

I am no entomologist, but I can testify that entomology is a fascinating subject for those who will turn their attention to it. Let boys be introduced to the ants and their astounding wars—so like the wars that we men are now trying to outvie in the glorifying heat of the tiger battles gleaming in the sun. He crusaders in jeweled and rainbow-hued armor, to the tricks and traps of the ant-ions, the crafty ways of spiders, the amazing performances of wasps and bees, the strange forms and colors of leaf insects and stick insects, the incredible doings of diving spiders, and let them see these creatures and their habits for themselves, and the result will be that the number of entomologists and teachers of entomology will increase. Even those who only learn a little about the wonderful insect world, as I did when a boy, and go no further, will at least be in a position to use their influence when they become voters in favor of every public effort to promote the study of this interesting science which is of so high importance to human welfare.—Copyright, 1928, International Feature Service, Inc.

Twenty Years Ago.

It was Thursday.
The Star told of the incorporation, the day before, of the "Millers' State association by John D. Owens, C. B. Jenkins, D. F. Robinson, Robert Colton and J. W. Burk, which was to maintain its headquarters in Marion. County Auditor Charles L. Allen reported \$307,766.55 in the county treasury September 1.

The Chicago Cubs defeated the New York Giants, four in two, winning the championship of the National League.
James Schoolcraft Sherman, Republican nominee for the vice presidency, addressed a large gathering of local people from the rear of his private car. He was enroute from Delaware to Mississippi, and his car was transferred here.

Rev. B. F. W. Stethorn decided to decline a call to Green Bay, Wisconsin, and to continue on here as pastor of the Emanuel Lutheran church, which he had served for twelve years.
The plans of the new post-office building were approved.
The democracy of the county opened its campaign with a big meeting at the Royal Hotel, which was held under the auspices of the county for governor and Congressman Ollie H. James, of Kentucky, were the speakers.

Three horses were burned to death in a fire which destroyed the large barn on the John Holland farm five miles northwest of Marion.
The campaign is becoming A. I. (Pro and Heretofore), as you might say.—Dallas News.

Falling Leaves.

Scientifically Denominated.
The campaign is becoming A. I. (Pro and Heretofore), as you might say.—Dallas News.

Unanswerable Argument.

Still, your potentials knew nothing of child psychology, and look how wonderful you are.—Cedar Falls Record.

The Usual Case.

A fellow who has the ability to score high in an intelligence test is probably too intelligent to waste time doing it.—Florence Herald.

Known When It Is Now.

Now that the original type of feminine figure has returned, perhaps the girls can resume shooting from the hip.—Detroit Free Press.

Enough and To Spare.

There may be the shortage in apples as the market price of the commodity. In supply of apples is phenomenal.—Minneapolis Journal.

As Our Democratic Friends See It.

From the hard-boiled Democratic viewpoint, what we call prosperity is only a matter of diverting a mortgage car over a bonded road.—Detroit News.

He Goes Around in 120.

The Prince of Wales drove golf balls off the Sphinx, but as for every hole is mysterious and every sand-trap a boundless Sahara.—Cincinnati Enquirer.

No Loss and No Gain.

If the parties would just exchange deserters they would be right back where they started at the outset of the campaign.—New York Herald Tribune.

Some Real Problem.

We can't help thinking what a time that 123-foot automobile would have on a grade crossing with a train coming.—Chicago Herald and Examiner.

New York Day by Day.

BY O. O. MINTYRE.
New York, Oct. 8.—Diary of a modern Pepsy Up-bumper to see a group of stars carried in maple wood and very pretty. Then to a pier to greet Daniel Dreyfus, of Paris and pleasing to watch the enthusiasm of a Frenchman for America in special car high buildings.

Took breakfast at the Claremont and from a veranda window watched erect in the Hudson and a man in a roadster, making a sharp turn in the road, ran over a white Russian wolfhound and so affected by the mishap, wept like a child, but the dog not hurt. Harry Home where came Ashton Stevens, the Chicago critic, and later Gene Markey and we quaffed a goblet of the juice of elderberry and began to praise various people in (extra) against terms. Later to the last act of "Show Boat" and so to bed.

Road houses serve their choice meals to chauffeurs. It is a neat business policy that pays. The well-fed chauffeur always wants to go back again, and without his good with many roadside fans would hang up the slippers.

The theory artistic folk should never marry is specious. Some of the happiest marriages are among artists. Illustrous examples are Kathleen and Charles Norris; Carl and Rita Van Doren and Eleanor Wylie and William Rose Benet. In the theater are John Emerson and Anita Loos; Joe Ziegfeld and Billie Burke; Lynn Fontanne and Alfred Lunt; Lee Simonson and Carolyn Hancock. And in the movies Douglas Fairbanks and Mary Pickford, in the dancing world Ed Shaw and Edna Davis and in the field of sociology Bertrand and Dora Russell. And, of course, many others.

The awaked jazz opera is reported for certain at the Metropolitan opera. Rumors have lingered it would be the joint work of Paul Whiteman and Irving Berlin, instead it is coming from the city of Berlin where under the innate name of "Johnny Spleen" it is believed for quite a spell. It is a bit of musical madness at high speed in a railroad station and comes at a time when jazz needs a tonic. According to spies it is about played out. Rodanzky has been selected to conduct for the Metropolitan engagement.

The most expensive cigarette are sold to members only of an ultra New York club. They are especially made in Virginia, gold tipped and twice as long as the average cigarette. In packs of twenty they sell for \$3.50. The same club has a cigar selling for two dollars each.

Speaking of cigars, two inveterate cigar smokers have been known to burn out of the habit recently with a simple remedy. In lieu of a cigar they ate a piece of old-fashioned full-strength licorice. Each reported the physical craving vanished after ten days.

The same informant—I wouldn't know a thing about this—declares that what Broadway calls a "hangover" is due largely to cigarettes. Cigarette consumption increases with a sign of drinking. And as an old rouser who has observed many other rousers he said he has never known a gentleman on the loose for the evening to awaken with one of those headaches built for a horse unless he was a cigar smoker.

But what gets me are these sleek well-bared worldlings who in cafe and club burn two or three cigarettes in deep inhalations before the morning coffee arrives. They make a well-known bon vivant and boy about town dizzy just to watch. Curran 'em, with their slick roles and dirty mistakes!
Smile: "As usual as getting a table on Channel crossing."—Copyright, 1928, by McNaught Syndicate, Inc.

The Way of the World.

BY GROVE PATTERSON.
Representatives of European universities are soon to be brought to America to study our schools. The trip is made possible by the council of Christian associations. This is the kind of thing that ought to be going on among the nations of the world all the time. This is peaceful penetration of our borders for the good of all nations and their relationships.

Life insurance in America has increased ten-fold since 1900. By the end of this year it is said it will have exceeded, by sales and assets, the inconceivable figure of \$100,000,000. There are many millions of people in the United States who are insured. But there are not enough. There never will be enough until every family is amply provided for. There is no sounder investment and your obligation to pay is in itself a great discipline.

Men with imagination, translating their ideas into gold, getting rich, are the great servants of the common good. Ingenious, producing dollar-a-week, gives a fortune to be devoted to giving poor boys an education. Rich men are frequently criticized. Somebody says all they know is how to make money. If that were true with most of them America would not be fortunate to have many. Knowing how to make money and not knowing how to use it presents a curious combination of success and failure. Now and then we find a well-balanced man knowing both. Such men are the real benefactors.

This would be a pretty sad world if everybody were "practical." Suppose men gave to great cause, in every instance, only what they could afford. Suppose people did only what they were comfortably able to do. Suppose there was no such thing as taking a long chance, no such thing as adventure, no such thing as doing more than you thought you could do. Then life would be dull indeed. We should be dead.

Eating peanuts is more than a pastime. In fact it is more than a habit. A nutrition expert of the department of agriculture calls attention to the high value of peanuts as food. Keep 'em, keep 'em, keep 'em, you won't have to go to lunch, or you wouldn't have to sit in the affairs of the world didn't have to be settled at the luncheon clubs. Personally, the writer, not despising peanuts, still votes for corn on the cob as the world's premier food.

Dinner Stories.

"A bad memory," said H. H. Ho, the sage of Chinatown, "is no misfortune when it enables us to forget old grudges."

"Your audiences used to cheer you by the hour."

"We're in an era of eco-ony," answered Senator Sorghum. "It costs money to cheer on radio time."

Motorist—"How do you figure that five gallons of gas at twenty cents a gallon make \$1.00?"
Filling Station Attendant—"The price went up to twenty cents before I put in the last three gallons."

Wife—"Dear, please do take off the shabby suit. You don't know who may see it."
Hubby—"Who's likely to call this morning, anyway?"
Wife—"Well-er-the truth is, there's a man calling who offered me three dollars for it."

CLUB AFFAIRS
SOCIAL EVENTS
CHURCH NOTES

A PAGE FOR WOMEN READERS

PERSONALS
LODGE NEWS
ART, MUSIC

Social Activities

MR. AND MRS. W. E. HANE were hosts to 15 at a dinner Saturday night at their home, 295 West Center st. Guests from out of town included Mr. and Mrs. J. M. Friday and Mrs. J. W. Davidson of Columbus, Mrs. Lucy Falkner of Toledo, and T. H. Wagner of San Antonio, Texas.

Bill Penates Club

at Penates Home
Mrs. J. O. Homan was hostess to members of the Bill Penates club when they met Friday afternoon at her home, Windsor at Duane. The business meeting Mrs. George P. asked for a year's leave of absence. In a guesting contest Mrs. J. C. Condon, who will be hostess to the club at its meeting in two weeks, won high honors. Mrs. Condon's home is on South Prospect st.

Sammons-Willard
Marriages in Cleveland
Mr. and Mrs. A. K. Sammons, 111 North Hefner av., announced today the marriage, Oct. 2 at St. Agnes parsonage, Cleveland, of their daughter, Miss Margaret Sammons, to Mr. Willard.

ACIDS IN STOMACH
CAUSE INDIGESTION

"To much acid" in the stomach causes nearly nine-tenths of the misery from gas, sourness and indigestion from which so many people suffer. An acid stomach needs a soothing alkaline like Bismuth Magnesia to neutralize the excess acid, keep the food contents sweet and prevent morbid fermentation. Bismuth Magnesia—powder or tablets—is the ideal way of treating acid stomach troubles. It is handy to use, always safe, and gives almost instant relief or Henny & Cooper and druggists everywhere will return its small cost. Used by thousands every day the world over.—Adv.

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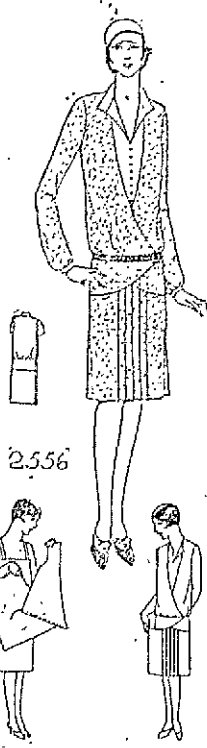
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Fashion's
Forecast

By Annabel Worthington



Mr. and Mrs. Edward Borchert entertained at dinner Sunday for a number of out-of-town guests and friends from this city. Covers were placed for Mrs. J. M. Friday, of Springfield, Mrs. Frank Woods, of Cincinnati, Ohio, Edward Kline, of Cincinnati, Ohio, and Mrs. Frank Moody, of Hesperia, and the following from this city, Mr. and Mrs. John Watts and daughter, Mrs. Mary J. Borchert.

At 6 o'clock Luncheon
Will Open Club Season
Alpha Delphian chapter will open the club season with a 1 o'clock luncheon Wednesday afternoon at the club home, 295 West Center st. A regular meeting in the "Y" parlors. Mrs. D. N. Bolger will review the year's work of the club. This year the society is studying poetry and music and the regular meetings will be held every second and third Wednesday in the month at City Library, according to an announcement made today.

Anniversary Dinner At
Henry Mumford Home
In celebration of their fifty-third wedding anniversary and of the birthday anniversary of their son, Floyd Mumford, of Toledo, Mr. and Mrs. Henry Mumford entertained at a dinner party yesterday noon at their home, 470 Silver st. Guests included Mr. and Mrs. E. C. Randolph, of Saginaw, Mich., Mr. and Mrs. J. H. Kerr, of Toledo, Mr. and Mrs. Floyd Mumford and son William, Mrs. Anna Houston and Leonard Hanes, of Toledo, Mrs. C. T. Hughes, Mr. and Mrs. Philip Means and Miss Ethel Bush, of Columbus, Mr. and Mrs. Joe Bush, of Newark, Miss Elsie Cribb and Henry Fausch, of this city.

Twelfth Anniversary
Of Virginia Wilson
Mrs. Ray Wilson, McWilliams et. entertained Saturday afternoon for her daughter, Virginia, in honor of her twelfth birthday anniversary. The time was spent with games and contests, honors going to Louise Gracey, Ruth Adams, Betty Jean Stoffer, Mildred Young and Mary Virginia Linn. Covers were placed for Mary and Margaret Young, Helen Humes, Betty Wilson, Sylvia Schneider, the contest winners and the hostess, Elizabeth Hogue, of Delaware, was an out-of-town guest. The hostess was assisted in serving by Mrs. C. E. Hogue, of Delaware and Mrs. C. H. Hogue. The children received a number of remembrances.

Miss Frida McElroy
Guest at Party
The lights of 18 small candles on the table and four tall candles at the end of the table, were the illumination for a dinner given recently by Mr. and Mrs. Jasper McElroy, Davis st., when they celebrated the eighteenth birthday anniversary of their daughter, Miss Frida McElroy. A Halloween color scheme was carried out in the table appointments and house decorations. The time was spent socially, with games and dancing. Miss McElroy received a number of gifts. Mrs. McElroy was assisted in serving by Mrs. Gibson and Mrs. P. M. Humes. The guests included Misses Ruth Johnson, Margaret Latta, Adeline Keane, Beatrice Miller, Pauline McIntire, Hazel Castle and Garnett Makine and Ralph Allen, Carl Castle, Albert Pace, Alvin Gault, Milton Vandenberg and Howard Frazier. Several out-of-town guests were entertained.

WHAT WILL IT DO?
Women are saying: "Pinkham's Compound keeps me fit to do my work." "I was nervous and all run down. Now I eat better and sleep better." "It helped my thirteen year old daughter." "I look better and after my baby was born." "I am gaining every day."

**FLOWER POTS
and SAUCERS**
5c, 10c, 15c
Large Pots and Saucers
35c 45c
Gallon Milk
Cuckoo..... 15c
3 Gallon
Jugs..... 75c
5 Gallon
Jugs..... 60c
10 Gallon
Jugs..... \$1.50
Galvanized
Coal Hods..... 50c
12x14 Stove
Rugs..... \$1.48
72x90
3 lb. Batts..... 79c
Curtain
Stretchers..... \$1.98
THE RACKET STORE
B. J. SNOW, Prop.
123 S. Main St.
Phone 5235.

CALL MEETING
Columbus Women To Address Law
Enforcement Meet at Library
Mrs. Sumner Collingham and Mrs. Lillian Burr, Columbus, will address a meeting of women from Marion and vicinity in the interest of law enforcement at 10:30 o'clock Wednesday morning in the auditorium of the Carnegie Library. The call has been issued from the office of the State Women's Committee for Law Enforcement. A general invitation has been issued to the women of all organizations interested in the movement. Groups already interested in the work include King's Daughters, Women's Missionary societies, Redacted Clubs, W. C. T. U. and Parent-Teachers.

**Ranking
Supreme**
Our Sandwiches as well as our Candies are positively above all of them in this part of the state, because of the strict policy of ours, to furnish the best food stuff and serve everything in the most appetizing way that will win even the crankiest person.
For a Bit of Sweet or a bite to eat.
CANDLAND

DECIDEDLY DIFFERENT
An advanced fashion for immediate wear, that is especially suited to the larger woman, with its unusual surplus, closing bodice with shaped hip yoke. Garbed plait at center-front, provides necessary flare to hemline. It interestingly uses patterned and plain jersey in soft brown tones. Waist crepe, silk crepe, rayon-faille crepe, lustrous crepe satin, sheer woolen with faille crepe, and printed linen are exceptionally attractive. Style No. 256 is designed in sizes 16, 18 years, 30, 32, 34, 36, 38, 40, 42, 44 and 46 inches bust. Pattern price 15 cents in shops or coin (coin preferred). Our patterns are made by the leading Fashion Designers of New York City and are guaranteed to fit perfectly. Every reader should send for a copy of our new Fashion Magazine because it contains all the most attractive styles for autumn in addition to six illustrated articles of great value to the woman who sews, showing how any pattern may be altered and also the correct way to fit sleeves, finish slashes and other difficult steps in dressmaking. The edition is limited so send 10 cents for your copy today.

COUPON
This pattern will be sent on receipt of 15 cents. State name, address, etc. plain. Send to the pattern department THE MARION STAR BUREAU, Peerless Fashion Service, 22 E. 18th st., New York City.
Name..... Size.....
Street and No.....
City..... State.....

**Marion Co.
Humane Society**
Place for receipt of all complaints of cruelty to children and animals. J. B. Gilman, Phone 701 or 2407. Humane Officers: L. D. Zimmerman, Secretary, and Fredrick W. Brown, Informer will be held in confidence and not used in any prosecution because of necessity.
DR. H. C. LEWIS, Pres.
BABY'S COLDS
are soon "nipped in the bud" without "dosing" by use of—
**VICKS
VAPORUB**
Over 17 Million Jars Used Yearly

**Cabbage
for Kraut**
From Choice Kraut Cabbage
\$2.50 hundred
Kraut Cutter, 25c. You can cut and get it return.
Peaches for Canning—\$1.00, \$1.50 and \$1.65 bushel.
Pears for Canning—\$1.50 and \$2.00 bushel.
All Canning Supplies.
Tomatoes for Canning from Heintz Gardens, Bowling Green, \$1.50 bushel.
Lutz Bros.
MARKET
Phone 1131. We Deliver.
138 North Main St.
Open Nights.

Personal
Mention

Mr. and Mrs. George E. Bull and son, Junior, have returned to their home in Chicago after visiting relatives and friends in Prospect. While here they visited for a time with Mrs. Elizabeth Bull, South State st., grandmother of Mr. Bull, and Dr. William Bull, of Prospect.

Mrs. Elizabeth Eaton of Huntington, Ind., was a weekend guest of Miss Lucille Lowery, Forest st.

Forest Beatty, Olney, Mo., and Daniel Hall, Potosi, Mo., returned from visiting through the southern part of the state on a several days' hunting trip.

Mrs. E. Young and daughters, Ruth and Mary Ellen, Mrs. Belle Fisher, founder of Mrs. William P. Fisher and sons, William, Jr., and Charles, East George st., spent Sunday at the home of Mr. and Mrs. Charles Schott, Columbus.

Mrs. G. O. Lincoitt left Saturday for her home in Ansonville, O., after visiting at the home of Dr. and Mrs. A. E. Lincoitt, South State st.

George Day, of Cleveland, spent the weekend with his parents, Mr. and Mrs. George Day, 211 Thew av.

Albert Lincoitt, student at Ohio State university, Columbus, spent the weekend at his home, South State st.

Hugh Wright, freshman at Ohio State university, Columbus, visited over the weekend with his parents, Mr. and Mrs. C. W. Wright, 327 Central av.

Charles Schoenlaub, of Allquippa, Pa., spent the weekend with his parents, Mr. and Mrs. David Schoenlaub, 318 South Prospect st.

Miss Vera Almsdinger, of Prospect, visited over the weekend at the home of Miss Marjorie Crawford, East Church st.

Mrs. W. M. Schaaf, South Vine st., is a guest of her sisters, Mrs. H. W. Simpson and Mrs. Clara Torrey, of Detroit.

**FINAL PLANS MADE
FOR BENEFIT PARTY**
Final arrangements for a benefit evening party Thursday night at K. of C. hall were made at a meeting of members of the social committee of the Catholic Ladies of Columbus, last night at the home of Mrs. George Kelly, North Main st. The date of the party was changed to Thursday night on account of the Democratic rally Wednesday.

Members of the committee are Mrs. Kelly, Mrs. John Ely, Mrs. G. S. Brooks, Mrs. P. E. Lieberman, Mrs. G. F. Glaze, Mrs. J. H. Hoover and Mrs. J. P. McAndrew.

MEETING TUESDAY
Mrs. Frank Phillips and Mrs. Clyde Wagon will entertain members of What Su Dyer circle, King's Daughters, Tuesday night at the home of the former, South Prospect st. Reports of the state convention held recently at Newark, O., will be made.

Meditations
OF A
Married
Woman

BY HELEN ROWLAND

"I AM the only woman in the world who understands him!"
That is what at least three attractive young women solemnly and emphatically declared, when a popular New York novelist got his picture in the newspapers, through the advice of a fourth pretty young woman.

THAT is the easiest thing in the world for any woman to believe, if a man will only let her! All a man has to do in order to be a complete success as a lover is to start a woman's imagination working, and then refrain from doing anything to interrupt it.

Nearly every normal girl can recall at least four or five men, in whose love she fondly believes she was the "one and only real love." Believing the things she WANTS to believe about a man is one of woman's greatest specialties. Kidding herself is her favorite pastime!

The fine art of making women love you, as every skilled amorist knows, consists in concentrating the eyes, ears and attention on one woman—on a TITL. In making her believe that she is the only woman in your life!

That is positively all it takes to be a great lover! And it's SO easy! But, alas, so few men will take the time or the trouble to specialize in love, three days if they want to be general practitioners.

A one-woman man is almost as hard to find as a diamond or a comet, or an honest lunkhead cake; and even a one-woman-at-a-time man is rarer than real Chippendale.

But the super-lover, today, yesterday and forever is the one who knows how to concentrate his whole mind and soul on the particular woman he is kissing. No matter how many changes of heart he may have, his happens to be looking at, talking to, woman of the moment is "the only woman in the world" for him!

No woman rebukes the thought that she is only one of a crowd in a man's affections. That his heart is like an excursion train, in which there is always room for one more she can forgive a man for ceasing to love her, if he will only leave her VANTY in tact.

Next to the knowledge that she is loved, the most thrilling feeling a woman can have is the conviction that she is the only woman in the world.

Clear your Skin
Resinol Ointment is today widely prescribed by physicians for such complexion faults as blackheads, pimples and blotches.

Resinol

that she HAS BEEN loved, though easily and cheaply.

WILL ASSIST

State President of Much Clubs To Help Accomplishments
Mrs. Harry L. Goodhead of Cleveland, state president of the Ohio Federation of Music Clubs, visited in this city today to plan the accomplishments at the piano for the Star Anthonia tonight under the auspices of the Marion Lecture-Recital club. Mrs. Goodhead is a pianist of note, and will add to the series of lectures of the first number on the local club's course for the season.

Mrs. James C. Wood, president of the club, announced today that the seat sale for the concert had been successful, but that any one not having tickets might purchase them at the door tonight.

The Ladies Quartette is a vocal chamber group of women who have gained prominence in the musical world and is the first of three artists programs which the Marion club has planned for the winter.

EVENING SLIPPERS
The new evening slipper is the one made to wear with the new brown evening gown. One of the most stunning is fashioned of broadened satin ribbon, a modish brocade with gold-flecked angle, curves and whatnots on it. Gold kid makes a wide ankle band that has a gleaming ornament.

**COOPER
BATTERIES
MALO BROS.**

**Why You Should
Take Father John's
Medicine for Your
Cold**

The greatest body builder, makes tissue, strength and flesh, so it builds power to resist illness. It is richest in vitamins.
Proof of its merit is its 73 years of success.

Those who take cold easily find that Father John's Medicine builds up their powers of resistance.
It is free from nerve deadening drugs or alcohol. It soothes and heals.

USED IN 151 HOSPITALS AND INSTITUTIONS

HIGH NECKS
Many street frocks have high-necks that can be worn either day or night. Many new night frocks have high-necks, dainty little standing a yard of lace and silk.
THERE YOU ARE
"These rich people make me sad. What the use of having money if you don't know how to enjoy it?"
"Well, what the use of knowing how to enjoy it if you haven't got the money?"

**ITCHING, IRRITATIONS OF
THE SKIN AND SCALP**
Don't suffer from an ugly, itchy skin. Don't endure Skin Tetter and Irritations. Banish Pimples, Blisters, Rashes, and relieve Dandruff and Itchiness. Apply clean, antiseptic, dependable Zemo Liquid at any time. The safe, sure way to keep skin clean and free from blemishes and skin troubles. 30c, 60c and \$1.00.

Zemo
SKIN IRRITATIONS
Save the
Coupons
and
Get
Free
Coffee
At Your Grocer's



flavor
makes the
best since 1847
CAKE
THE proof of the pudding is in the eating. That is an old, old proverb. But it's just as true to-day as it was in 1847, when Burnett's introduced to the women of America those famous flavoring extracts whose use in the best families has since become traditional.
You know, as your grandmother knew, that every drop of Burnett's is Nature's flavor, pure, concentrated. Imitation extracts, made from cheap substitutes, have no more business in a dessert than questionable eggs. It's a matter of taste.
One bottle of extract looks much like another. It's the contents that count. Imitation flavors never deceive the discriminating taste. For the children's sake, use Burnett's Extracts—they are absolutely pure. And for the grownups' sake, because of their superior flavor, always use Burnett's Flavoring Extracts.
JOSEPH BURNETT COMPANY
437 D Street, Boston, Massachusetts
CANDY
How to use BURNETT'S flavors for the best results will be DEMONSTRATED this week at the Marion Star COOKING SCHOOL by Mrs. Edna Elgers Crabtree
BURNETT'S
Vanilla and other choice flavors

Beauty and the Million

DRAMATIC STORY OF AMAZING ADVENTURE

65 WILLIAM ALMON WOLFE

CHAPTER TWENTY FIVE

COLDS MAY DEVELOP INTO PNEUMONIA

Coughs from colds may lead to serious trouble. Yet you can stop them now with Creomulsion, an emulsion of creosote that is pleasant to take. Creomulsion is a medical discovery with two-fold action. It soothes and kills the inflamed membranes and inhibits bacteria growth.

Of all known drugs creosote is recognized by high medical authorities as one of the greatest healing agencies for coughs from colds and bronchitis irritations. Creomulsion contains in addition to creosote, other healing elements which soothe and heal the inflamed membranes and stop the irritation, while the creosote goes on to the stomach, is absorbed into the blood attacks the seat of the trouble and checks the growth of the germs.

Creomulsion is a most effective remedy in the treatment of coughs from colds, bronchitis and minor forms of bronchial irritations, and is excellent for building up the system after colds and coughs.

Get Creomulsion at your drug store. Received after taking according to directions. Ask your druggist (adv.)

CREOMULSION

FOR THE COUGH FROM COLDS THAT HANG ON

**Everybody Says:
It Pays To Trade at
Lennon's**

fur and fabric . . .
here is 1928 loveliness for
1927 coats . . .

For Faultless
keeps garments
new

Lavulless brings garments
 abreast of the new era
 on Signs of wear are
 erased. each detail of
 style is restored Indeed,
 Lavulless is frequently
 the secret that explains
 how some women dress
 so tastefully without
 lavish expenditure

Phone
2526

The **Spruce Up** *Faultless*
Cleaners & Dyers

NEWSPAPERARCHIVE®

Today's Cross-Word Puzzle

1		2	3	4	5	6	7	8	9	10	11
	11				13						
14	15	16		17	18				19		
20		21	22		23	24		25			
26			27	28		29	30			31	
32				33	34		35	36			37
38		39		40			41	42			
43	44	45				46		47			
	48		49	50		51	52				
53		54		55	56		57		58		
59	60		61		62	63		64		65	
66		67			68		69		70		
71						72					

HORIZONTAL

1—What English novelist, author of "Tess of the D'Urbervilles," was recently buried in Westminster Abbey?

5—What Southern State is nicknamed "Everglade"?

12—Climbing herb of bean family

13—What is the missing name of the celebrated American ornithologist "John James _____"?

14—Did Benjamin Franklin draw up the Declaration of Independence?

16—Shade tree

18—Spirituoso liquor

19—Half an em

20—Who is Postmaster General?

21—Comine

24—Punch

26—On what date in March was Lincoln assassinated?

28—Definite article

30—Domestic animal

32—5 nail horse

34—Unit of work

36—Elongated fish

38—Prefix to

39—Who killed the Minotaur?

42—Exile

44—Unit of intensity of illumination

45—Which of the Caroline islands forms an important cable and wireless station?

46—Drown over a fire

48—Man's name

50—From what part of Adam was Eve made?

52—Landscape

54—Summit

55—Title of respect

58—Reverge

59—Nearby

61—Japanese food fish

62—Over

64—Ballroom (abbr.)

4—What universe is a buldo as its adjectiv symbol?

6—Note of the scale

6—Drag after

7—Who is the one-eyed supreme Norse god?

8—Style on modern type

9—in the same place (L. abbrev.)

10—Near

11—What English queen was the last of the Stuart sovereigns?

15—What king of Thebes is the subject of several Greek tragedies?

17—A triangle

21—Tartar

23—Who is regarded as the inventor of Greek tragedy?

25—What American short story writer wrote "The Gold Bug"?

26—Place

29—Pilot

31—What orator was the opponent of Calhoun in the pre-Civil War days?

33—Biblical pronoun

35—Strong cord

37—Coma

40—Organ of hearing

41—Any sunny meads

43—Curved in the anterior part of the tail in North American Indians

47—Island in a river

49—Travel by automobile

51—Offer a price for

57—Tardy

58—Sailway vessels

57—Who is American physician and surgeon-general of the Confederate army?

60—Short for Thumbs

62—What Japanese statesman was assassinated in 1903?

64—Piece out

67—in law, an action

68—Upon

70—Within

HORIZONTAL is the solution to Sunday's puzzle

66—What city is the capital of Ontario Province, Canada?

69—Shine for gliding over snow

71—What American philosopher is called "The Sage of Concord?"

72—What American patriot said "Give me liberty or give me death"?

VERTICAL

1—What Carthaginian general crossed the Alps in his invasion of Italy in the second Punic War?

2—Regius professor (nubbr)

3—What Scotch river is noted for its salmon?

GLANCED STAM
AIT CAKE PETE
SEE BING TAF
KILT WREN
TAKEN GAITERS
OBEY PASTE ZO
NAG GLITS TWO
IS GRADE PEER
CHARITY DEALT
CLONE FEW
ALCUD JAB TRY
SENSE ERAA HUB
STEER TORMENT

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Jubilee's Pardner
A Story of Humorous Boyhood Adventure
 By JUDG MORTIMER R. LEWIS

but if anyone would fill the tank of a car like Jimmy's father's car up full of skunk extract it would run faster and further than gasoline could and no speed cops could overtake him because of his exhausted lungs. It will be a good idea to patent when I get older. I talked to Justice about it quite a while after I wrote up several mornings, and then I knew my father would come upstairs and talk to me if I didn't get out of bed and go down and milk the cows and strain their milk. It is funny when a lot of stuff gets in a cow's milk, to be strained out. I found an old collar of Justice's in the milk once when I was straining it. A cow don't seem to have a bit of sense about what it swallows.

[illegible]

"I see my minute bothered to me
 first I had to go back and out
 "Oh, Lee in the swing and I pulled
 near all the way back to give her a
 good start. Banty and Peetle was
 out in front to push it back when
 all at once Banty scooped down back
 of Peetle and said, "Oh, Peetle, here
 is a chider beetle!" And Peetle
 jumped around and said, "Where
 is that does it do?" And Banty said
 it lived on the railroad tracks and it
 hopped through the rails and the
 boards have to get closer to see it
 because it is off all small. So Peetle
 went way over with her back toward
 the swing, and Banty raised one arm
 like a brickman and I let go
 the mallet. Lee lit Peetle in the
 mallet, but he knocked her first
 on her stomach, but she grabbed Banty
 by one ankle and my mother had to
 come out and tell her she was no
 lady, and Peetle said Banty was
 Banty.

UNITED
 MARKET COMPANY

TUESDAY
SPECIALS

Pork	25c
Chops	25c
Sausage,	20c
pure pork	20c
Butter,	49c
Best Creamery,	49c
Salt	20c
side	20c


Love's Awakening

THE HEART STORY OF A WOMAN'S AFFECTIONS

Re AD L. CARPISCH.

[illegible]

I touched up and dried her hair!
family.
"Of course," I protested her. "But just you, she does not need all revealing." She was kindly and pointed toward Henry how than she him to a place he could bar, a bit somewhat far from his living away. All we will need to do as far as she is concerned is to be yourself there last week you are to have together that I think later has a code that assumes that you are different are or.



not going to tell you the following remarkable terms in which I apply of you—he, you do that himself—but his friends, for you are one of which you will surely be proud.

His eyes were suddenly staring, the shadows fell. I had done wisely, I saw in smiling that note first.

In the end, then, I went on "the only reason I had thought of

Keep Your Skin Looking Young

Protect your beauty in all kinds of ways with this new face preserver. ALL TOGETHER. Does not dry the skin, it dry thickens, does not clog the pores is not affected, no itch, no irritation. Sings on Linger. So pure and fine. ALL TOGETHER is made by a new French process. Its truly wonderful. Blends & Sings. Truly—happy.

Why Procrastinate ABOUT Coal

The price invariably goes higher as it gets colder.

GET YOURS NOW.

THE MARION GRAIN & SUPPLY CO.

N. 4th St. Phone 2008 1181.

Dora can't come

Today, and every day, a lot of women count their days to suffer. A regularly as the month comes "Dora" comes again that is known in all places. "Dora's Nature," women say. But I don't!

Women who have always had the hardest time, have no pain at all from the day they discover Mido!

Mido! Is the special preparation of a special kind of medicine. It is not a medicine. It does not do the pain—no. It is a natural mineral. But it is only common sense to use it. And it costs just five cents at any drugstore in the city.

“Wear-Ever”
CONVEX SAUCE PAN WITH COVER

The
NEW-DESIGN
 Sauce Pan with
ROUNDED
SIDES

...and it is so sturdy

Sunken Cover
 Stakes Boiling -
 Over Practically
 Impossible


most attractive and

WEAR-EVER
TAC
ALUMINUM
UD
TRADE MARK
REG U S PAT OFF

**3 QUART
SIZE**

**Regular
Price \$1.50**
**SPECIAL
INTRODUCTORY PRICE**
98¢
from Oct. 8th
to 20th

This will be the most frequently used pan in your kitchen because of its popular size and attractive shape.

 "Wear-Ever" Handy Pan and Tray
Special Price
Oct. 8th to 20th
98¢
Regular Price \$1.50
For home, camp and picnic use.
Especially designed for
SERVING — BAKING
BROILING — GRILLING

On Sale NOW By The Following "Wear-Ever" Dealers:

MARION, OHIO—H. O. Crawbaugh, Hardware
EUCYRUS, O.
F. A. Wither
DELAWARE, O.
C. O. Haas Dept. Store,
GALION, O.,
C. E. McElroy
UPPER SANDUSKY, O.
John Threl.

100-443887-100

Carry Dynamite Out of Blazing Shed on Hardin County Farm

HUNTERS DISCOVER BUILDINGS ON FIRE

Sheds and Grain Destroyed on Old Frank Carey Farm

CAUSE UNKNOWN

Kenton Fire Department Responds to Call for Aid

When Oct. 8—Heroic action of M. Bradshaw, farmer and stone mason, and neighbors in carrying out three large boxes of dynamite prevented a disaster late in the afternoon on the old Frank Carey farm, five miles east of Kenton.

Upon returning from a squirrel hunt, Bradshaw and his neighbors discovered the granary was on fire. Instantly remembering the high explosives which had been stored, the men rushed into the building and carried them to safety. The dynamite was then scattered in the granary where it was destroyed.

Origin Unknown

Cause of the blaze that destroyed the two buildings and for a time threatened a large barn and two farmhouses is not known. It was necessary to tear down one shed to prevent the fire from spreading to the other buildings. The fire was caused by a spark from a pump truck from the Kenton fire department under the direction of Chief William Cottrell made a run to the scene and rendered assistance. The farm is tenanted by Mr. Bradshaw and family and is adjacent to Mr. Bradshaw's property.

CONDUCT RITES

Funeral for Frank Ashbrook Held at Marietta

Ashbrook, Oct. 8—Funeral services for Frank Ashbrook, 64, who died Wednesday night, Oct. 4, at the Delta County Home, near Marietta, were held at Marietta Baptist church at 10 o'clock with burial at Marietta cemetery. The services were conducted by Elder W. M. Shoemaker of Ashbrook. Mr. Ashbrook was born near Ashbrook, Ohio, and was the son of the late Milton Ashbrook of Ashbrook. He spent his life in the community and spent many years in the mercantile business at Ashbrook. Surviving are one daughter, Mrs. Mary Ashbrook of Canton, two sons, Mrs. John Ashbrook of Marietta, Mrs. Isaac Ashbrook of Marietta, three half-sisters, Mrs. Faye Carter of Cardington, Mrs. Gay Rice of Cleveland, Mrs. Maxine of Columbus.

CONDUCT RITES

Funeral for Marysville Man Held Today

Marysville, Oct. 8—Funeral services will be held today for Charles Spurgeon 70, who died of Bright's Disease, at his home here late in the afternoon. Mr. Spurgeon was the son of Elias and Drucilla Spurgeon and was born in Dover township Nov. 22, 1857. Sept. 7, 1913, he was married to Mary Brown, who survives. A son, Charles, 35, two sisters, Martha and Anna, and a brother, William, also survive.

GETS DOSE OF OWN MEDICINE

Kenton, Oct. 8—Quick action on the part of "Black Well" Wood, Mt. Victory, frustrated a believed attempt at assault by a "chumbler" he tried to help and two in his youth of Mt. Victory. In stopping his car to "pick up" the young man who was being carried down and then asked for a lift, "The chumbler" effected to crank the car and when he had the driver and attempted to strike him. Wellwood did not wait for further developments but turned the tables on the man. He then took the man into Mt. Victory and turned him over to officers.

MAY FILE CHARGES THIS AFTERNOON

Frank Cline, 20, Scheduled To Face Hardin County Prosecutor Late Today

Kenton, Oct. 8—Frank Cline, 20, now being detained in the detention room of the Hardin county jail for questioning in connection with a prank played during a game of "kitten" and cowboy and which it is said may have caused the death of Penny Whitmore, 10, last Friday, was quizzed Saturday by Prosecutor L. C. Brown and Deputy Sheriff Walter Housendick. In the presence of Mary B. Lott, court stenographer, in the office of Sheriff John Crooks. According to the prosecutor, Cline admitted having fastened the boy to a tree with a chain but said that it was all in fun and in the course of the game. He denied having set a bull dog against the "bound" youth saving the dog from being killed and jumping around as the children were playing. Cline in the day two other "kitten" games of the Whitmore child were quizzed by the officials. Their statements are said to have been given as one who fastened the chain around the neck of the boy.

DEATH CLAIMS

Richwood Woman

Rites for Mrs. Emma Van Winkle 72, To Be Held Tuesday

Richwood, Oct. 8—Mrs. Emma Van Winkle 72 died at 6:11 o'clock yesterday afternoon at the home of her daughter Mrs. R. W. Lenoir North Clinton st. Funeral services will be held at 2 o'clock tomorrow afternoon at the Lenoir home. The Rev. B. F. McKinnon pastor of the M. P. church here in attendance will be made in Christian cemetery.

CONDUCT RITES

Funeral for Marysville Man Held Today

Marysville, Oct. 8—Funeral services will be held today for Charles Spurgeon 70, who died of Bright's Disease, at his home here late in the afternoon. Mr. Spurgeon was the son of Elias and Drucilla Spurgeon and was born in Dover township Nov. 22, 1857. Sept. 7, 1913, he was married to Mary Brown, who survives. A son, Charles, 35, two sisters, Martha and Anna, and a brother, William, also survive.

MRS. E. R. SPERRY DIES IN ASHLEY

Rites Conducted Today for Wife of Delaware County Banker

Ashley, Oct. 8—Funeral services were held here at 3 o'clock in an afternoon for Mrs. E. R. Sperry, 52, wife of E. R. Sperry, banker of Ashley, at their home, 1st High st. Mrs. Sperry died Saturday afternoon at 3:50 o'clock at her home here after an illness of six weeks from pernicious anemia. She was the daughter of R. B. and Rose Sherman of Ashley, a member of the Methodist church and the last Episcopalian club. Surviving are her husband, E. R. Sperry, one daughter, Mrs. Mary Hall, one son, E. R. Sperry of Peoria, Ill. Three sisters, Mrs. Blanch Ready of Dayton, O., Mrs. Jessie Whitson of Dayton, O., Mrs. Belle Sperry of Columbus, and a grandchild, Thomas M. Sperry of Ashley.

BONES WINS

Dunkirk Day Takes Honors at County Meet

Kenton, Oct. 8—Racing against a field of 40 dogs, Bones, a nationally known cockhound from the stable of Robinson & Warner, of Dunkirk, easily won the annual trials conducted by the United Houndmen and Sportsmen's association at Lake Idlewild north of here Saturday. "Lead," owned by W. R. Walters of Urbana finished second in the grand final while "Lucky," belonging to former trainer Mr. Victor, was third. Included in the final winners were "Jack," owned by Joe Haines of Kenton, and "Rowdy" and "Wheeler," both from the Holmes & Lingo stable at Mt. Victory.

CLERGYMEN IN CURSION

Congregations Hold Rally Day

Marysville, Oct. 8—Music played a dominant role in the various programs arranged in a number of Huguenot churches as an observance to the annual Rally Day, Sunday morning, Oct. 7.

The program at the Evangelical church was in the form of a excursion, tickets good for one first class pass over the line to Rally union station, which included songs and readings by the train passengers as the train made its way to Chubbuckton.

The Sunday school orchestra opened the program at the St. Paul's Lutheran church, followed by vocal selections and readings by Roberta Hovansky, Light, Mary Jane Carls and Paul Lindemann.

An all musical program was presented by the First Presbyterian church, including organ selection by Miss Iva Dobbin and Mrs. J. V. Leoma, piano numbers by Mrs. G. D. Shaffer, vocal numbers by a quartet composed of Miss Gwena Woodruff, soprano Ruth Henderson, contralto F. I. Nelder, tenor, and Charles Kautler, bass, music by an instrumental trio composed of Jane Herber, violinist, Lillian Schreiber, cello and Ruth Ludwig, piano, and selections by the choir composed of Misses Herndon and Woodruff.

The First Methodist church presented a miscellaneous program consisting of drills, songs, dialogues and recitation by members of the different departments.

A prelude by Miss Lucille Herber opened the rally day services at the John Way Methodist Episcopal church followed by vocal numbers by Young Ladies chorus, and the Westminster choir, and an exercise by pupils of the High School and Primary departments and closed with a postlude by Miss Herber.

Rally Day Is Observed by Many Churches in District Near Marion

Special Programs Arranged for Annual Sunday School Event; Promotion Exercises Included by Majority of Congregations

Gallion, Oct. 8—Dale Moller of Gallion high school faculty delivered the rally day sermon at Marion Street Methodist church yesterday morning. His topic was "The Rally Day" as his title.

At the services at the church last night the Rev. J. L. Lary was the guest speaker. His topic was "The Rally Day" as his title.

God's Orders for Life was the subject in detail by the Rev. J. L. Lary at the first United Brethren church yesterday morning and at the same service his chosen topic was "The Rally Day" as his title.

The Rev. G. L. Zion of the First Methodist church had two interesting themes for yesterday's services. His topics were "The Rally Day" and "The Rally Day" as his title.

Richer Than a Millionaire and The Rally Day were the topics of the Rev. J. L. Lary at the First Baptist church yesterday morning. His topics were "The Rally Day" and "The Rally Day" as his title.

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SET TENTATIVE DATE FOR MEET

Kenton Councilmen To Confer with Big Four Executive

Kenton, Oct. 8—In an effort to clear up the much complicated situation resulting from the proposed plans of the Big Four railroad in double tracking through Kenton city council has arranged for a conference with C. S. Millard, Cincinnati general manager of the carrier, for a date in the near future, probably Oct. 10.

While the representatives of the railroad are seeking to have the city legislature lift the temporary injunction now in force restraining them from converting a side track into a main line other groups are insisting that the council seek certain concessions and guarantees from the carrier for the right to pass through the city with a second main track.

In addition to these two main issues others are delaying council with requests, suggestions or recommendations, complaints and criticisms all of them centering about the double tracking plans.

Before meeting with the railroad chief various council committees are endeavoring to get into every phase of the situation in an effort to bring some definite and concrete program to light before the official in an effort to reach a satisfactory settlement.

Conference with Millard was decided upon at a special meeting of council called to consider the Big Four double tracking matter. The special gathering was featured with numerous talks by council members and officials and representatives from the chamber of commerce, school boards and various other civic organizations.

At the meeting of the Big Four double tracking matter was discussed by the Big Four railroad in double tracking through Kenton city council has arranged for a conference with C. S. Millard, Cincinnati general manager of the carrier, for a date in the near future, probably Oct. 10.

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ATTEND MEETING

Huguenot Women To Attend for Federation Meeting

Huguenot, Oct. 8—Several Huguenot women attended the first meeting of the Crawford County Federation of Women's Clubs Saturday Oct. 4 at the chamber of commerce. Mrs. J. C. Galloway, president of the Middle North district of the Ohio Federation of Women's Clubs, presided at the meeting. Mrs. J. C. Galloway, president of the Middle North district of the Ohio Federation of Women's Clubs, presided at the meeting. Mrs. J. C. Galloway, president of the Middle North district of the Ohio Federation of Women's Clubs, presided at the meeting.

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GALLION GRIDDERS WIN OPENING GAME

Defeat Marysville Team by Score of 18 to 6 on Home Field

Gallion, Oct. 8—The opening game of Gallion high school season was played before a large crowd of fans Saturday at Hallow athletic field, when the local Orangemen won from a tri by Marysville's outfit, 18 to 6. After a poorly played first quarter with both teams doing considerable fumbling Gallion scored early in the second period on a clever play. The score was tied in the third quarter when a completed Marysville pass was good for a score. Both teams fell in the try for point and the half closed 6-6.

The local eleven played like a different team the second half and gave as good an exhibition of the grid game as has been seen here in several years. Tim Larkin scored for a 35 yard gain early in the period and on the next play went around left end for a touchdown. A few minutes later Mackey, strongly Gallion tackle, intercepted a Marysville pass and a real 40 yards for the final scoring. The closing quarter like the first was a contest.

Marysville threatened once in the second half, making three first downs, but were unable to break through Gallion's forward wall and failed repeatedly at their passing game. Marysville completed four out of 15 passes while Gallion's two attempts were intercepted. The local eleven made nine first downs and Marysville three.

A state of suspense, Gallion's captain, Bob Allen, was at his best Saturday, guiding around consistently, making effective tackles and doing the running for the local eleven. It was clearly a 7-0 day and fans and spectators agreed that in an outstanding among Gallion's back field men of the past several years. "Fifty" Schurp, diminutive in size, did some clever playing and broke away numerous times for substantial gains.

Hold Reception

Social Affairs Honored Richmond and Wife

Richmond, Oct. 8—A reception was given Friday evening at the Methodist Episcopal church, in honor of the new minister and his wife. The Rev. and Mrs. W. A. Denton. A program was given including the welcome address by O. S. Cheney, pastor of the Rev. D. A. Denton, the Rev. H. P. McKinnon, and the Rev. J. C. Galloway. The orchestra played by Jane McArthur. The 35-11 orchestra played through the evening. Refreshments were served to about 200 guests.

Renew Appeal

Less Than Half of Quota for Steno Method Raised

Kenton, Oct. 8—With less than half the \$1275 quota subscribed for Steno Method in Kenton, the Steno Method officials of the Kenton and Hardin

THIMBLE THEATER

BY SEGAR BRINGING UP FATHER

BY GEORGE McMANUS

ILL LAY THIS HEAVY STEEL TRAP RIGHT HERE -

NOW I'LL BUNDOLE HER AND LEAD HER INTO IT

I CAN'T GET OVER THE IDEA OF YOU BEING SUCH AN IDIOT AS TO LOSE THAT PACKAGE OF RIBBON OF MINE THE OTHER DAY.

IT'S A WONDER TO ME YOU DON'T LOSE YOUR MIND - IT WAS SUCH A SMALL PACKAGE I CAN'T UNDERSTAND HOW YOU DROPPED IT.

IN THE FIRST PLACE IF YOU HAD PUT IT IN YOUR VEST POCKET YOU WOULDN'T HAVE LOST IT.

HELLO MR JIGDO HAVE YOU HEARD ANYTHING ABOUT THAT PACKAGE YOU LOST?

HAVE I? I HEAR ABOUT IT MORNIN' NOON AN' NIGHT.

COME ON, BERNICE, FOLLOW ME - RIGHT THIS WAY -

COME ON, BERNICE

TILLIE THE TOILER

STRICTLY FORMAL

BY RUSS WESTOVER

IS TILLIE MERELY SHARING THE AFFECTION WITH ANOTHER WOMAN IN JACK NEWTON'S HEART?

TILLIE HOW ABOUT?

PLEASE DON'T BOTHER ME NOW MAC. I HAVE TO TELEPHONE SOMEONE RIGHT AWAY.

HELLO, I'D LIKE TO SPEAK TO MR. NEWTON. HE'S STILL OUT OF TOWN? WHEN DO YOU EXPECT HIM BACK?

YOU DON'T KNOW? WELL, ALL RIGHT. THIS IS MISS JONES CALLING.

I CAN'T UNDERSTAND IT. WHY DIDN'T JACK LET ME KNOW HE WAS GOING OUT OF TOWN? I WONDER IF THERE COULD BE ANOTHER WOMAN? NO IT'S CRUEL TO THINK OF SUCH A THING.

I WAS GOING TO ASK YOU TO HAVE LUNCH WITH ME THIS NOON.

OH, GOSH, I CAN'T, MAC. YOU KNOW I'M ENGAGED TO JACK AND HE'S TERRIBLY JEALOUS OF YOU. HE EVEN WANTS ME TO CALL YOU MISTER HADDOGALL NOW.

YOU MUST HAVE A HECK OF A LOT OF INSTINCT WOMAN'S INTUITION OR SOMETHING

WHIFFLE

THE GUMPS

SOUP'S ON!

BY SIDNEY SMITH

I STILL BELIEVE THAT TOM CARR DID NOT TAKE THE \$10,000.00 - HE IS NOT THE THIEF -

WHAT? - THE MAID SAW HIM LEAVE THE PLACE - THE STATION AGENT SAW HIM GIVE THE \$10,000.00 TO A STRANGER - HE WILL NOT ACCOUNT FOR HIS WHEREABOUTS THAT NIGHT - AND WHEN WE WENT TO SERVE THE WARRANT HE WAS GONE -

WHAT MORE EVIDENCE DO YOU WANT?

YOU HAVE A LITTLE INNOCENT CHILD HERE - SUPPOSIE WHEN GOLIATH GROWS UP SOMEONE ACCUSES HIM OF A CRIME HE'S NOT GUILTY OF - TOM CARR IS A GENTLEMAN - AND NO ONE WILL SHAKE MY BELIEVE IN HIM - UNTIL IT IS PROVED IN COURT -

IF YOU LIKE THIS FELLOW SO MUCH AND THINK HE'S SO WONDERFUL - WHY DON'T YOU MARRY HIM?

SOUP'S ON!

SOUP'S ON!

JUST KIDS BY AD CARTER

YUM - WHO'S WHAT? SEEN - MUSH - I SEEN FAMILIES IS TEN MOVIN' VANS TODAY WITH MY OWN EYES!

AIN'T IT FUNNY HOW MANY PEOPLE IS MOVIN' INTO THIS NEIGHBORHOOD?

I AIN'T SURPRISED - NONE - FATSO

'CAUSE THIS IS A RESIDENTIAL YEAR!

POLLY AND HER PALS

GOOD SPIRITS

BY CLIFF STERRETT

HELLO, POLLY IS YER FAVORABLE TO VISITORS YET?

SURE! COME RIGHT IN, COUSIN KATE!

WAL, SAM! DIDJA ENJOY THEM BRANDIED PEACHES I SENTCHA?

I SHORE DID, KATE, OLE KID! THANKS A LOT!

NOT THAT I ET THE FRUIT, Y'UNDERSTAND.

BUT I SUTTINLY APPRECIATED THE SPIRIT IN WHICH THEY WAS SENT!

KRAZY KAT BY HERRIMAN

ALONE!

ALONE!!

ZIP

ALONE!

TOOTS AND CASPER

CASPER'S "ROMANCE"

BY JIMMY MURPHY

AH! GREETINGS, TOOTS! WERE YOU WORRIED BECAUSE I'M A LITTLE LATE GETTING HOME THIS EVENING?

NOT IN THE LEAST, OLD DEAR! BUT TELL ME WHY YOU'RE IN SUCH A JOVIAL MOOD? DID YOU GET A RAISE, OR SOMETHING?

OH, NO! NOTHING LIKE THAT, TOOTS! BESIDES MONEY ISN'T THE ONLY THING THAT CAN MAKE A FELLOW HAPPY! A LITTLE ROMANCE CAN MAKE THE WHOLE WORLD LOOK BRIGHTER TO ANYONE. CAN'T IT? YOU HAD YOUR AFFAIR WITH YOUR DEVOTED SLAVE, DIDN'T YOU? NOW IF SOME GIRL WAS STUCK ON ME - AH-H-H!

WHAT ARE YOU DRIVING AT, CASPER?

- MAYBE I SHOULDN'T MENTION IT! AS YOU SAID TO ME A COUPLE OF MONTHS AGO - WHAT YOU DON'T KNOW WOULDN'T HURT YOU!

WHAT DOES CASPER MEAN?

DON'T TELL US THAT ANOTHER GIRL IS COMING INTO HIS LIFE!!

JERRY ON THE JOB

WHAT CAN THIS MEAN?

BY HOBAN

THAT'S THE DIRECTORS - THEY JUST HAD A MEETING

YEH?

FUNNY ABOUT ME HAVING A DREAM ABOUT THEM DIRECTORS.

I DREAMED THEY HAD A MEETING AND VOTED TO GIMME A RAISE.

SO?

WHY DON'T YOU LOOK IT UP IN THE DREAM BOOK?



Presenting
**The Fourth Annual
Star Cooking School**

in which Mrs. Edna Riggs Crabtree, Lecturer and Home Specialist, will again present the newest ideas in Home Making, House Equipment and Cooking Demonstration.

**Marion Star Auditorium
October 9 - 10 - 11 - 12**

FREE TO EVERYONE

Valuable Prizes Each Day.

Musical Program 1:30—Session 2:00 p. m.

FREE NURSERY

Mrs. G. E. Waddell and her Assistants To Take
Care of All Children.





The New All White Dangler Gas Range

Think of it! An All White Steel Gas Range at the lowest price ever quoted in Marion. This new type range will bake better, with less gas consumption than any range you ever used. It is absolutely the finest gas range anywhere and figure the saving for yourself.

All steel, except angle iron cooking top frame and Tee-iron oven front frame. New, one-piece doors increase white enameled surface in front. Back legs are black Japan. All other steel parts, including end shelf, white enamel.

Approved by American Gas Association.

\$54⁵⁰

For a
regulator
can be had
with any stove
at a small extra
cost.

\$5 Down Delivers It.
Balance on Easy Digitized Terms.
By All Means See This New Stove, It
Only for Car-o-ity.

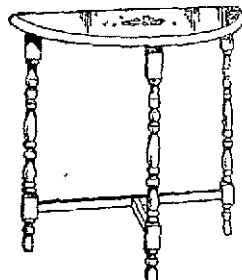
Boone's Famous Kitchen Cabinets



These beautiful Kitchen Cabinets in all colors. Large size, fully equipped with all the newest labor saving conveniences. This cabinet will save hundreds of steps a day.

\$1.00 Down
Balance on
Easy Terms **\$36⁵⁰**

SPECIAL DURING
COOKING SCHOOL
This Ad and \$1.35 Buys
This Decorated Black
and Gold End Table



This Ad and 59c
Buys This
Utility Set



One to a person. Come early
for this special.

Circulating Heaters



The Heater Beautiful

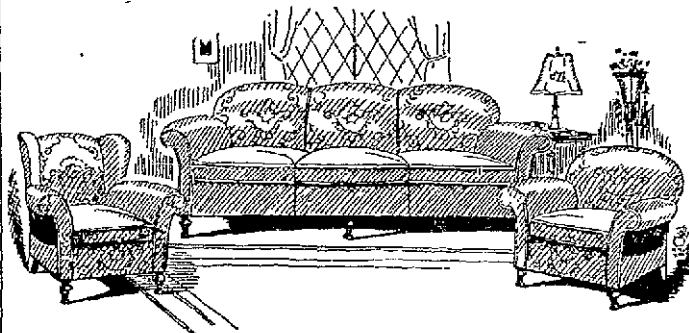
Here's a heating stove that will give excellent heating service at a minimum operating cost this winter.

Operates like a furnace at a considerably smaller fuel cost. Built by constructed and finished in solid mahogany. It circulates an even heat throughout the home and keeps a healthy temperature. There are many superior features about this circulating heater, but must be seen to be fully appreciated, so be here tomorrow and examine it. It fully, because without a doubt this is the most sensational offer of its kind ever presented to housewives. A new and guaranteed circulator at only \$59.50. This price will make it more than worth your while to buy now for future delivery.

\$59⁵⁰

\$1.00 Down
Balance on Easy Terms

OCTOBER SPECIALS



Rich 3-Piece Velour Living Room Suite and Rug

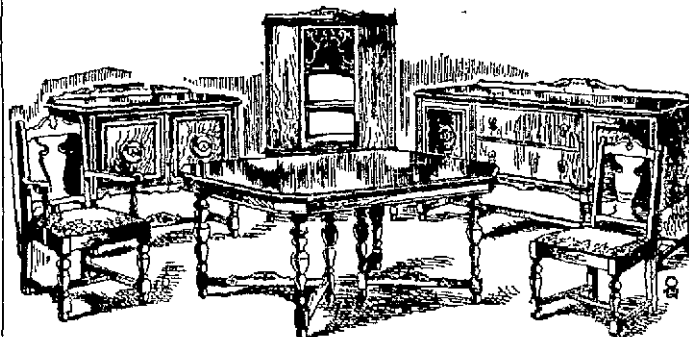
\$10

CASH

BALANCE conveniently—places this magnificent three piece overstuffed velour living room suite in your home. It is a rare opportunity limited to buy fine furniture at such a low price. The suite includes a full length divan with loose spring filled cushions, heavy roll arms, spring filled back, a comfortable throwside chair and a club chair to match.

\$129

EASY TERMS



Sensational Values in Newly-Designed Dining Suites

\$10

CASH

DELIVERS this handsomely newly designed dining suite to your home. This is a fine creation from one of America's largest manufacturers and comes in fine cabinet woods finished in walnut color. The suite includes a large buffet of dust-proof construction, an elegant extension table, a host chair and five side chairs with genuine leather upholstery.

\$129

EASY TERMS

A Store
of
Service

THE MARION FURNITURE CO.

171-173
E. Center
Street

YOUR CREDIT IS GOOD HERE—OPEN AN ACCOUNT TODAY

Fall Renews Interest in Cakes

**ALWAYS SUITABLE
AT ANY OCCASION**

**Recipes for Wide Variety
Given Here by Expert
Bakers**

With the return of cool weather bakers in layer cakes is renewed. The cakes are suitable for desserts served alone with the coffee, or for a luncheon dessert after light sandwiches or cold disks. They also go well with afternoon coffee for special occasions, but not for tea or with ice cream.

Most cooks have one good layer recipe and vary it according to the kind of cake they are making.

Sponge Layer Cream Cake
Make a sponge cake, after any good recipe, in three layers. Prepare the filling by beating together the yolks of two eggs, a cup of fine sugar, two tablespoons of cream and a teaspoonful of vanilla. Beat and mix to a cream and spread between the layers and over the top. Set in a cool place until dinner time.

Cream Banana Cake
Make a three-layer cake of three quarters of a cupful of butter, a cupful of sugar worked to a cream. Add the beaten yolks of four eggs and half a cupful of milk. Stir in a cupful of flour with two level teaspoonfuls of baking powder, beat until all is smooth. Now stir in slowly another cupful of flour, beating constantly, add a teaspoonful of vanilla and add a half cupful more flour. Beat until smooth and if not too thick stir in a half cupful more flour; then add the stiffly beaten whites of the eggs. Turn into the buttered and flour dusted layer pan and bake a delicate brown. When done, cover one layer with bananas sliced very thinly lengthwise, then cover with made cream. Put on the next layer and proceed in the same way. Fill the crevices, moisten one table-

spoonful of condensed milk in a little water, then put it into a cupful of boiling milk, stir and boil for three minutes gently, then add a tablespoonful of sugar and three beaten eggs, stir well, then add a teaspoonful of vanilla and when slightly cool fill as directed, the layers over the bananas. Make a white icing for the top, cooked or uncooked.

Fresh Coconut Cake

Cream together a half cupful of butter and one and a half cupfuls of sugar. When creamed, beat in the yolks of four eggs. Add one cupful of milk, two cupfuls of flour, and two teaspoonfuls of baking powder. Add the stiffly beaten whites of two eggs and a teaspoonful of vanilla. Divide in two buttered layer-cake tins, lining, beat together two cupfuls of sugar, a half cupful of water and a teaspoonful of vinegar until it spins a thread. Then turn over the stiffly beaten whites of two eggs, beating until it is set, then add a teaspoonful of vanilla. Spread on layers of cake, sprinkling thickly with freshly grated coconut. Use over the top as a frosting sprinkled lightly with a little of the coconut.

Chocolate Cake Chocolate Filling

Cream one cupful of butter and two cupfuls of sugar. Add three whole beaten eggs, a teaspoonful of baking soda sifted in with two cupfuls of flour, a cupful of milk, a teaspoonful of vanilla and two squares of chocolate dissolved in five table-spoonfuls of boiling water. Divide into three layers. Filling: A half-cake of chocolate dissolved in one and a half cupfuls of boiling water, a half cupful of milk and a heaping tablespoonful of butter. Mix two cupfuls of sugar with one and a half cupfuls of flour, mix with the chocolate and stir until all is smooth. Spread on the cake and let stand over night before eating.

Rub a felt hat well with warm tallow's earth and then brush. A soiled velvet hat should first be beaten with a small wooden cane. Then hot bran should be rubbed in, using fresh bran as it gets dirty. Give a final brushing with a cane.

THE Zeller-Phillips



**We Display New
Dinner Service**

*of A Famous Dependable
Make From the Zanesville
Patterns*

FROM one of the oldest and most dependable potteries in Ohio comes this fine dinner ware. Years of experience has taught them the secrets of making these beautiful patterns that are suitable for practically all informal use.

These fine dinner services all come in open stock. You may choose any number of the various dishes, plates, etc. in one pattern. Then, too, at any time you may add or replace broken pieces, to your set.

*The Table Service Used At The
Cooking School Is Furnished By Us*

THE dinner ware display at the cooking school is from these famous potteries. We cordially invite you to inspect these lovely patterns, and when you are in our store, stop and see the many other pretty sets.

The Art Section—3rd Floor.

The **HENRY
Ackerman**
PIANO CO.

EVERYTHING MUSICAL

**Zenith and Atwater-Kent
Radios
Victor Radiola Combinations**

All the Latest Popular Hits in

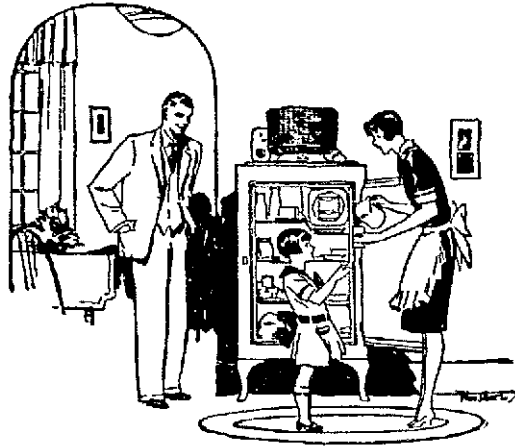
RECORDS - SHEET MUSIC - PLAYER ROLLS

148 South Main St.

MARION'S MUSIC CENTER

Hear the New Electrola at the Cooking School.

GENERAL ELECTRIC Refrigerator



The General Electric Refrigerator Is Endorsed By Mrs. Edna Riggs Crabtree

And Will Be Used Exclusively
at the

THE MARION STAR COOKING SCHOOL

Miss Alice Bradley, principal of Miss Farmer's School of Cookery, cooking editor of Woman's Home Companion; author of "Cooking for Profit" and other cooking helps, says—

To many people Electric Refrigeration is still such a novelty that they scarcely realize the range of its possibilities. It is almost like having an Aladdin's Lamp.

With a GENERAL ELECTRIC REFRIGERATOR many of your family food problems and your perplexities about entertaining can easily be solved. Simple recipes easily prepared produce delightful results.

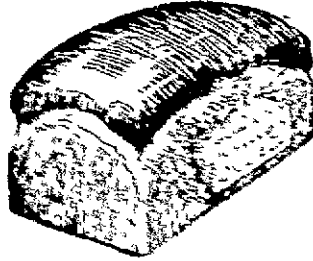
We have many owners in Marion who will testify Miss Bradley is right. We will be glad to explain how it will help you to entertain the club, some friends and the family. Deferred payments if desired.

GENERAL ELECTRIC Refrigerator

MAKES IT SAFE TO BE HUNGRY

The Lawrence Auto Supply Co.

J. L. Rice, Mgr. Refrigeration Dept.
Y. M. C. A. Bldg.



BAMBY BREAD

The bread chosen by Mrs. Edna Riggs Crabtree
for use in her classes
in the

Marion Star's Cooking School

BAMBY Bread, Delicious Cakes, Butter Rolls and
so fast everything in the bakery line which
Mrs. Crabtree brings in during her lectures at the
Star's Cooking School are all supplied by Roecker's.
We have been selected and endorsed by this author-
ity famous bakers experts and Home Economics and
we feel that this is indeed a wonderful endorsement
for the quality of our products. Attend the cooking
school and let Mrs. Crabtree tell you in her own way
just what her impressions are of what she considers
our plan the best.



ROECKER'S QUALITY BAKERY

"The Home of Ready Breads"

2217 Center St.

Phone 2217

ROECKER'S QUALITY BAKERY

"The Home of Bamby Bread"



WE SUPPLY THE ENTIRE LINE OF BAKERY PRODUCTS

USED BY MRS. EDNA RIGGS CRABTREE

Noted Food Expert and Cooking Demonstrator
in the

Marion Star's Cooking School

**"IT'S THE BUTTER IN BAMBY
BREAD THAT MAKES
IT BETTER"**

**You Have the Choice of a Most
Complete Line of Bakery Products
BAKED FRESH DAILY**

A FEW OF OUR SPECIALTIES.

Walnut Cup Cakes
Butterscotch Drops
Currant Sponge Drops
Chop Suey Cup Cakes

Oatmeal Drop Cakes
Rolls of all kinds
Doughnuts
Friedcakes

Come In Any Day and Visit Us

If Your Grocer Can't Supply You — Phone Us or Shop
at our Retail Department.

ROECKER'S QUALITY BAKERY

"The Home of Bamby Bread"

428 W. Center St.

Phone 2842.



Correct Service for Course Dinne

CHANGE IS NOTED IN ACCEPTED FORM

Five Courses Now Regarded
as Mode; Listed in
Article

THE first-course dinner has become the accepted form for those who wish to serve correctly. High cost of living, diet fads, athletics and outdoor living, automobilism, a social life of many fashion leaders, and lessons learned by the great war, are all factors in the changed mode.

While the five courses are less to serve they must be just carefully planned to cover all requirements in distinctness, heartiness and completeness. A number of well-established foreign customs have been adopted by those in the know and add much to the new manner of serving. For instance, the old-fashioned plate of hearty soup is seldom met with today. Instead there will be a clear broth or bouillon in cups, garnished with whipped cream or marinated vegetables, a jellied soup or a small portion of lightly creamed soup.

Serving of the appetizers, or hors d'oeuvres a custom celebrated in old Russian, Scandinavian countries, Italy and France, often takes the place of the soup. Chefs and home cooks are making the most fascinating plates of the relishes, twenty to thirty in number for a party, that may be used in conjunction with our own half shell, oysters or clams.

Considering Meats
The old fish courses is most frequently represented by individual rascals dishes of newberg of fish or shell fish, broiled crabs, broiled lobster, terrapin stew, mussels in milk, sherry sauce, or mussels fish with mayonnaise. The various fish developed in shells are also used.

This brings us to the roast, and not that of the old beef cutters of former times, but one more delicate and very attractively served. Maybe it is a crown roast of lamb or pork filled with a sweetbread force topped with a dust of delicately browned mashed potato. Or it may be stuffed roast capon, or Maryland fried chicken, or chicken breasts in a saute flavory, delicately colored, and as smooth as satin.

Vegetables cooked and dressed to be served on the main plate with the roast, for side plates, are a thing of the past. We find instead of being an all-important part of the dinner the potato is frequently side-tracked by the use of Jerusalem artichokes, macerated lima beans, sweet potato souffle, mashed egg plant, turnip or squash. Nuts, cheese, marshmallows, spices, chives, shallots, minced parsley, celery and onion juice are used in hot flavorings.

Must Be Crisp
The one law is that the salad must be crisp, cold and come from the salad table but a few minutes before it is eaten. With the salad every conceivable sort of cracker is served, plain, heated, toasted, covered with melted cheese, or daintily sandwiched. The cheese course is eliminated and becomes part of the salad course generally.

Ice cream served in various ways is always popular served with the fancy cakes. Puddings are usually rich and chilled, or served with a rich sauce if hot. Elaborate desserts may be used in any form liked, though simple ones are most popular. Coffee and bonbons are the general finish though we occasionally meet a frozen fruit punch with home made or other, wine flavoring.

FOR EMERGENCIES

Buying in Quantities is Good Business Policy for Home

THE gospel of the emergency shelf has been preached to suburbanites and city dwellers have been expected and supplied with varying results. Constant renewal is the correct idea.

The best quality of canned goods of known brands in mixed dozens is always a good buy. A variety of sauces, pickles, jams and jellies, syrups, vinegars and such things depend on family tastes for choice by the piece to slice at home comes a little less in price, but with a sharp knife is not difficult to slice. A whole ham is a good buy, for half can be boiled, some sliced for testing or broiling, some boiled with cabbage, then it may be used in hash, omelettes or sandwiches. It is cheaper to buy in this way than by the half or sliced. Buying sugar in quantity is also an advantage. The purchase goods should be bought with discretion.

Guest Room Conveniences Important Home Feature

Those of us who have houses, even large apartments, still have guest rooms. Entertaining is a joy to the specially invited and they will have company stay overnight if they have to sleep on the couch in the living room. If, however, we have the real guest room, there are many charming things in the alope to add to the comfort one desires for guests.

We take for granted the fact that the room is attractively furnished, harmoniously decorated, well lighted with a soft reading light on the bedside table, beside the water bottle and glass on a tray and the little

hooking outfit. We hope that extra blanket on the closet shelf is not forgotten, nor the writing materials on the desk. Plenty of towels insure personal comfort and may be carried to and from the bathroom unless the room has an adjoining bath all its own. Should there be several doors or the hall a little distinctive knockers fastened on the particular door will aid the guest in locating the way.

Every upstairs hall should have a night light in it, especially near a bathroom door. One hostess takes on the door, inside, a little card

telling of meal hours, train and mail times, and any other information likely to be needed. Telegraph blank a book of stamps and all needed stationery should be in the desk. A Chinese cotton kimono in the closet is often a comfort if the baggage is late arriving, while a baggage rack is a positive necessity.

Now for the cosmetics. A most attractive bunch of violets to place on the dressing table is really a sewing kit in disguise. All emergency needs may be pulled out from among the flowers and after use be slipped back into their own place in the bouquet. Then there is the hamper covered with waterproofed gingham which may be wiped off with a damp cloth to freshen it when desired. Spain contributes charming little china flower holders, sugar, with

two handles, with china wheels through which to run a tension cord. Lovely to hang windows with the touch of gold that makes it look beautiful, there are gingham hat boxes stand on the closet shelf. A daintily carved brown owl six inches tall conceals a cord, the end of which sticks out the breast feathers. Underneath a small pair of scissors and a corded resting place.

On the shelf of the night there is a special little tea tray on a tray. The little has a little attachment that may be slipped into the double socket above, comfortably if one wants a plain tea at any hour without to any one, or the frequent before meals.

Mrs. Crabtree has selected Silverware for the Star Cooking School at

SPAULDING'S COMMUNITY PLATE CLUB PLAN

IS NOW OPEN

THE HOME AND HOSTESS SET
29 Pieces, Service for Six \$31.00
34 Pieces, Service for Eight \$40.75

Both Sets with DeLuxe Stainless Knives

**All Community Plate Bears
a Fifty Year Guarantee**

\$200

Puts Genuine COMMUNITY PLATE within the
reach of every Housewife

What the CLUB PLAN Means to You
YOU SELECT all the beautiful Community Plate Silverware you desire.
YOU PAY as little as \$2.00 now according to the amount of your purchase, then a small sum weekly.
YOU RECEIVE the silverware at once, and best of all, you pay only our regular price—and one penny more.

These are the CLUB PLAN Terms

On \$25 to \$50 purchases—\$2 Down, \$1 Weekly.
On \$50 to \$100 Purchase—\$5 Down, \$2 Weekly.
On purchases over \$100—\$10 Down, balance in Weekly Payments.

Select Your Own Design—Select Your Own Pieces—You pay only our Regular Cash Prices!

Choose from this Shopping List

Teaspoons	Each \$1.75	Fiddle Fork	Each \$1.50	Salad Dressing Ladle	Each \$2.25
Table Spoons	Each 7.50	DeLuxe Stainless Dinner		Gravy Ladle	Each 2.75
Perry Spoon	Each 3.50	Knife, Hollow Handle	Set 13.00	Pierced Pastry Server	Each 4.25
Sugar Spoon	Each 7.25	Stainless Dinner Knife		Pierced Round Server	Each 3.25
Dinner Forks	Set 7.50	Modelled Handle	Set 7.50	See 24 Trays and Cabinets—20	
Salad Forks	Set 7.50	Butter Knife	Set 1.25	pieces up to 24 pieces—\$4.50 to \$37.75	
Oyster Forks	Set 5.25	Butter Spreader	Set 6.25		

Matching Hollowware in Paul Revere, Bird
of Paradise and Grosvenor

COOKING OF HAM PROVES FINE ART

possibilities. Numerous for Home Menu, Few Recipes Are Given

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Only said dressing

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Monday, March 2nd
 Fine weather, a beautiful day.
 Went to school in the morning.
 In the afternoon, I went to the
 library and read some books.
 I also went to the gymnasium
 and played basketball with my
 friends.

NEWSPAPER ARCH

Vary Breakfast Fruit

PROBLEM OCCURS AS WINTER COMES

Individual Taste Must Be
Considered and Prices
Noted

When breakfast tea is served, the lady of the house who is the mistress of the table will usually be seated at the head of the table, and the guests will be seated in order of seniority. The lady of the house will usually be seated on the right of the host. The host will usually be seated on the left of the hostess. The guests will be seated in order of seniority. The lady of the house will usually be seated on the right of the host. The host will usually be seated on the left of the hostess. The guests will be seated in order of seniority.

paves as possible and be served drabbed with sugar in a rock and glass. Men like the addition of a few drops of popular blues to a bland-sounding old grape juice.

[illegible]

Take large de ca and more than
then put them in a large 'a'
large also in the same place
more than in the same place
a large of good and the same way
a large of good in the same way

which has been beaten light with a little cream and a teaspoonful of sweet butter, salt and a very little sugar. This makes a delicious and beautiful breakfast dish. The French people use the cream cheese with the strawberries preserves that are not too sweet, or the Berwick Orange marmalade - is also good with the cheese.

The prime error relative may be
stowed around and stowed with
cream cheese that has had a few
days and then served with
cream. Now you can produce hav-
ing the same removed a lot of
are so useful. Again the prime
may be stowed around and stored
very fine. You have a little bit
cream because with them to make a
big piece and then served with
beats or eggs or a good egg
custard. The good to do is to
be stowed.

They appear almost round and fringed
with a white border and the
flowers are very tiny, especially
in the fringed portion. They appear
to be in a light group
and are in a light group.

rounds. Baked spiced apples
and saffron baked apples are
served in turn.

Armenian Lamb Stev

Cut two pounds of lamb in small pieces. Place in a stew pan with a sliced onion, a cup of tomato, pepper salt and a little sugar. Simmer very gently for an hour. Cut the stems and leaves of a pound of fresh and tender spinach and boil it in salted water for ten minutes then drain and add it to the lamb. If the stew is too dry, add a little of the stock water. When done turn it over slightly with browned butter and turn over a mound of rice.

Pe = long blades, w. l. c. 102
se. at a corner angle for
sweeping, should be used 1
in laying a line - bro in T
may be detected, but not
if it is passed over the bro.
brothers have great strength
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the word can detect the (cross)

Lardum may be cleaned by rubbing with a soft flannel dipped in a mixture of equal parts of oil and vinegar. If this is used instead of soap and water the line will wear much longer and will not crack.

Another Famous Economist

MRS. EDNA RIGGS CRABTREE

Chooses for The Star Cooking School



TUROFF'S Thousand Island and Mayonnaise Dressings

"The Zest of the Repast"

Tell me, do you go for idols, gold and precious
 things, and perfume colicines for your children?

Thirty Four years of experience in the preparation of the best foods has led them to incorporate in their Thousand Island and Mayonnaise Dressings the very best ingredients and in the correct proportion to make them unarguably the best on the market.

They are a great help in order to our work and anyone doing a good job must be rewarded for same.

THE LAND BEYOND
THE VEIL
DRESSING

and put up in front, and the
the way was for him at
the "medium" to better
have" around for nothing a
and die

1. The first of these is the fact that the
the first of these is the fact that the

Turoff Brothers Dressing Co.

TUROFF'S RESTAURANT

232413

From Gordon Hunt and
Gordon Rupert Hunt.



Pillsbury's Best Flour

has been selected by Mrs. Edna Riggs Crabtree for exclusive use in the Marion Star Cooking School. It is only natural that this superior product should receive first consideration by one so well versed in culinary art.

FOR BREAD OR PASTRY PILLSBURY'S BEST HAS NO EQUAL

Ask Your Grocer

Marion Gilt Edge Flour

Made from high grade soft winter wheat. An excellent bread and pastry flour of medium price. It is made in our own mill at Prospect, Ohio.

Pillsbury's Pancake Flour

Has a new and distinctive flavor. It makes pancakes light and digestible and requires only the addition of milk and water — everything else is in the flour.

Makes Delicious Waffles

Health Bran

There's health insurance for all your family in the generous use of Pillsbury's Health Bran, a safe and sure relief from constipation. Pillsbury's Health Bran is all bran and not treated in any way. Large, clean, crisp flakes of bran, just as nature grew it.

Pillsbury's Buckwheat Pancake Flour

Made from selected buckwheat corn and wheat. A correctly balanced blend that will make buckwheat cakes to suit the most particular taste.

PILLSBURY'S FARINA

Is the granulated heart of carefully selected high grade wheat. A dainty and delicious breakfast food. It contains the vitally-essential element so necessary for infants or growing children.

If you cook with coal and desire a clean, hot, even fire, be sure to use
BORDERLAND EGG COAL or BEAVER CANNEL COAL

— The —
Marion Grain & Supply Co.

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Poultry Feeds, Coal, Grain, Hay and Field Seeds.



NEWEST OF KITCHEN HELPERS DESCRIBED

Kitchen Takes on Increased Importance, Through Shrinkage in Store

With the advent of the new kitchen helpers, the kitchen has become a more important part of the home. The new kitchen helpers are designed to make the kitchen a more comfortable and convenient place to work in. They are designed to help the housewife in a variety of ways, from washing dishes to drying them. They are also designed to help in the preparation of food, from chopping vegetables to mixing batter. The new kitchen helpers are a great asset to any home, and they are sure to make the kitchen a more pleasant place to work in.

The new kitchen helpers are designed to be used in a variety of ways. They can be used to wash dishes, to dry dishes, to chop vegetables, to mix batter, and to do many other things. They are designed to be used in a way that is convenient and comfortable for the housewife. They are also designed to be used in a way that is safe and sound. The new kitchen helpers are a great asset to any home, and they are sure to make the kitchen a more pleasant place to work in.

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MEATS

Spanish Steak

Take a pound of beef round, five pounds of beef, and have the butter cut in small cubes. On either side lay the steak with a mixture of a half teaspoonful of salt and a quarter teaspoonful of pepper. Wash well on both sides. Have an iron skillet with hot melted butter and butter it on both sides. Lay in the steak and cook, turning frequently, to a light brown but do not brown it. Then pour in a cup of hot water and two tablespoons of vinegar. Cover and cook for two hours. The steak should be cooked to a medium rare. Serve with rice and large baked potatoes.

French Beef Steak

Take two pounds of beef of beef and cut in long strips. Make a stuffing of ground onion, bread crumbs, salt and pepper. Stuff the beef with the stuffing and cook for two hours. The beef should be cooked to a medium rare. Serve with rice and large baked potatoes.

and a tablespoon of butter. Beat the eggs and mix with the filling and roll them. Bake the rolls in a hot oven for a few minutes. The rolls should be cooked to a medium rare. Serve with rice and large baked potatoes.

Stuffed Ham, New Zealand

Take a ham of medium size and trim off the fat. Make a stuffing of half a pound of minced beef, a pound of minced pork, a pound of minced chicken, and a pound of minced lamb. Stuff the ham with the stuffing and cook for two hours. The ham should be cooked to a medium rare. Serve with rice and large baked potatoes.

German Beef Head

Take a small beef head and a small and just cooked. Wash the head and cook for two hours. The head should be cooked to a medium rare. Serve with rice and large baked potatoes.

pen and square with paper and salt. Then have a fragrant with the four milk which is in the dry paper and form the party.

French Chicken

Take three chickens of the back. Oil a large number of thick white paper by a piece of oil on each on a thin slice of ham. Cover with a little cream sauce, a few sliced mushrooms, truffles, and a teaspoonful of green peas. Fold the paper over and close tightly. Lay on a rack in the roasting pan and cook in a moderate oven for a half hour. Serve on a hot dish in the paper, garnishing with parsley.

Croquette Potatoes

Chop the potatoes and cut into quarters. Mix with a little salt and butter. Fry in a hot oil for a few minutes. The croquettes should be cooked to a medium rare. Serve with rice and large baked potatoes.

lamb. Cook an hour with ground cheese and butter.

Lamb's Tongue

Take four lamb's tongues and trim them to a tender, clean, and cut them in halves lengthwise. Put them in a pot of water and cook for a few minutes. The tongues should be cooked to a medium rare. Serve with rice and large baked potatoes.

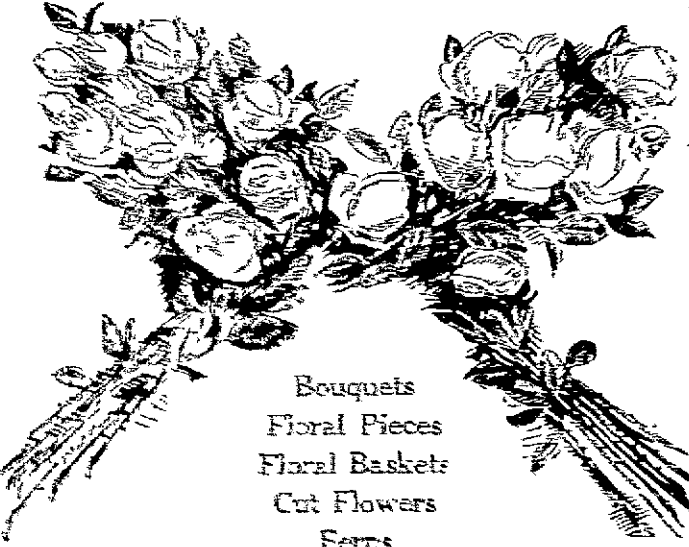
Lamb Turkish Style

Take a lamb and cut it into pieces. Cook the lamb in a pot of water for a few minutes. The lamb should be cooked to a medium rare. Serve with rice and large baked potatoes.

Chop the lamb and mix with a little salt and butter. Fry in a hot oil for a few minutes. The lamb should be cooked to a medium rare. Serve with rice and large baked potatoes.

Mrs. E. R. Crabtree Selects Our Flowers for the Marion Star Cooking School

Flowers FOR EVERY OCCASION

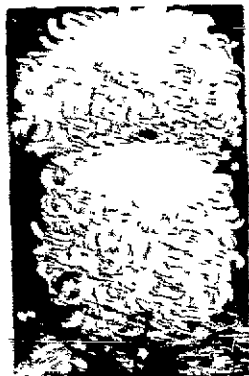


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Mums the word

Not only are mums the word, but they are also the word for the home. They are a great asset to any home, and they are sure to make the home a more pleasant place to live in.

They are a great asset to any home, and they are sure to make the home a more pleasant place to live in. They are a great asset to any home, and they are sure to make the home a more pleasant place to live in.



Flowers For The Home

Whether there is some special occasion or not, flowers are a necessary part of the home. They are a great asset to any home, and they are sure to make the home a more pleasant place to live in.

They are a great asset to any home, and they are sure to make the home a more pleasant place to live in. They are a great asset to any home, and they are sure to make the home a more pleasant place to live in.

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Phone 2870

Flowers by wire anywhere

THE COOKIE JAR

the cookie jar filled is
back when there are lots of
not neighbors. Careful bak-
much in the success of
along—a steady even oven
t an eye on the clock, and
cases thoroughly bettered

Lemon Cookies

the yolks of six eggs and a
cupful of butter to a cream.

Add slowly three cupfuls of sugar and
a teaspoonful of lemon flavoring. Beat
well. Then fold in the stiffly beaten
whites of the eggs and just enough
sifted flour to make a soft dough.
Roll out thin on a floured board and
cut in desired shapes; then bake in a
buttered pan in a quick oven. As
soon as the cookies are taken from
the oven, dust them with a little
granulated sugar.

Chinese Almond Cookies

Blanch a half cupful of almonds;
then with a sharp knife cut in strips

and dry them off. Cream together a
cupful each of butter and
sugar. When blended add one beaten
egg, a half teaspoonful of almond
flavoring and sift in gradually one
cupful of rice flour. Roll out thin on
a board sprinkled well with rice
flour. Cut in small rounds and lift
to a buttered pan with a spatula.
Press into each some of the almond
strips, then bake in a very delicate
brown in a hot oven. These are
dainty for tea parties.

Dainty Molasses Wafers

Put into a sauce pan a cupful of

molasses and a cupful each of butter
and sugar. Bring to boiling point and
boil one minute. Remove from the
fire and cool slightly; then add a
cupful of sifted flour and a heaping
teaspoonful of baking powder. Drop
by the spoonful onto a buttered bak-
ing sheet. Bake in a hot oven ten
minutes, cool slightly in the pan and
lift with a spatula to a dish. They
break easily when hot.

Company Jumbles

They are rather too rich for every-
day use but nice for company. Beat one

to a cream a pound of sugar and a
half pound of butter. When creamed,
add four beaten fresh eggs and a
tablespoonful of rose flavoring. Add
a grating of nutmeg and gradually
sift in three-quarters of a pound of
flour, beating well. Lay a paper on
the baking sheet and dust it with
sugar. Roll the dough thin and cut
the jumbles with a round cutter
having a small circular centre which
will cut like doughnuts. Lay on the
sugared paper and bake in a moder-
ate oven a delicate brown. When
done dust up a powdered sugar.

WHAT IS A HOME WITHOUT CLEAN RUGS?

It is untidy, dark, dismal, and actually an
unclean, unhealthy place to live.

We believe we have one of the finest Rug
Cleaning Plants in northern Ohio here to serve
you at your command.

When the Rugs get dirty send them to us.



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9c per pound.
Flat work ironed.
Rest of Clothes Damp.

FAMILY IRONING

Flat work Ironed—10c per pound.
Hand Ironing—25c per pound.

ROUGH DRY

12c per pound.
Flat work Ironed.
Rest of clothes starched and dry.

DAMP WASH

\$1.00 for 20 pounds.
20 pound minimum wash.

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THE ANTHONY LAUNDRY COMPANY

Phone 2333.

Marion, Ohio.

NEWEST OF KITCHEN HELPERS DESCRIBED

Kitchens Take on Increased Importance, Through Shrunk in Size

Kitchens are still very much in evidence, and their importance is increasing. Health experts have kept the air stirring with the subject of ventilation until all self-respecting kitchens have electric fans, window ventilators and pipes for the gas stoves, also hoods over the ranges.

Model houses show hard finished walls painted, tiled or enameled, a tiled or enameled floor, painted furniture, everything in fact that can be washed down in order to keep it sanitary. Terribly discouraging to mice and the army of bug invaders, but lovely to keep house in.

There is a newcomer in kitchen cabinets called the pantritter. The front of it resembles a soda fountain, the drawers being glass doors, with porcelain handles to release the contents of the drawer like containers. No spilling or broken, leaky packages. All that is necessary is to slip bowl or cup underneath and "draw" what is wanted. The containers are easily cleaned and non-rustable. The cabinets are white or can be finished to imitate the color scheme of the room.

There is a diversity of opinion on the merits of the electric stoves of various kinds. There is a new one, however, recently shown, which is made to set on a metal topped table. It has two holes and an electrically heated cooking surface. For a kitchenette of the ordinary size it also has a comfort. It is run with the house current and is inexpensive to operate according to its makers.

Another unique device, in the way of an electric convenience, is the new doughnut maker and waffle baker. One unit is a regular waffle iron, the other cooks doughnuts in the new griddleless way. The lower half has the cup shaped place for batter with a circular upright in the center, the upper is the saucer and when the doughnut is cooked the hole in the doughnut. The iron may be turned so as to cook both sides evenly and the doughnuts are the same in appearance as if cooked in the old way, but minus the soaked grease that makes them indigestible to many who love them. Here again the ordinary house current does the cooking.

Those who desire to move the kitchen table around at their convenience will find the large rubber wheels more practical than casters. The wheels, four inches in diameter, fasten with a metal collar around the leg, taking it up from the floor, and one may turn the table in any direction with a light push. Despite this convenience the table does not roll when not desired, as is often the case when fitted with casters. The wheels are a little more expensive, but it pays in the end. Common casters may leave marks on the linoleum where water strikes them, rust spots if they are metal.

NUT COOKERY

Nut Loaf
Chop very fine a cupful and a half of English walnut meats. Add to the nuts two cupfuls of crumbs, two beaten eggs, a quarter cupful of cream, a tablespoonful of butter and a quarter cupful of hot water, pepper, salt, a teaspoonful of sugar, the juice of one onion, a tablespoonful of finely minced celery leaves, and a few drops of kitchen bouquet. Mix, then turn into a buttered rectangular small bread pan and bake a half hour, basting occasionally with a very little hot water. This should be turned out onto a hot plate without breaking. Turn into a saucepan, having been rubbed with butter, a small cup of drained raisins, a glass apple, stir and cook a few minutes to brown a little, then turn it around the roast.

Nut Cutlets
Shell and put through the chopper enough nuts to make two cupfuls when chopped. If almonds are used they should be blanched. Add to the nuts two cupfuls of fresh bread crumbs, two beaten eggs, one cupful of light cream, pepper, salt, a half teaspoonful of sugar and half a teaspoonful of sugar and half a teaspoonful of nut powder. Shape into cutlets with the hands, dip in flour and fry a golden brown in hot fat.

To Use With Salad
Soften a small cream cheese with cream, add a tablespoonful of green jelly and two tablespoonfuls of minced and chopped pineapple, mix a little salt and a teaspoonful of salt butter. Mix well and spread on toasted crackers and serve with salad.

MEATS

Spanish Steak

Take two pounds of top round, free from bone, and have the butcher cut crosswise steaks on either side. Rub the steak with a mixture of a half teaspoonful of salt and a quarter teaspoonful of pepper. Rub well on both sides. Have an iron skillet with hot melted suet and butter let mixed, lay in the steak and cook, turning frequently, to a light brown but do not burn it. Then pour in a cup of softly packed tomatoes, two large sliced onions, a large bell pepper shredded, garlic thinly sliced, a cupful of hot water and two tablespoonfuls of vinegar. Cover and cook gently for two hours. The steak should be two inches thick when purchased. Serve with rice and large baked potatoes.

Polish Beef Steaks

Take two pounds of fillet of beef and cut in long strips. Make a stuffing of grated onion, bread crumbs, about two heaping tablespoonfuls

and a tablespoonful of butter. Dust with pepper and salt. Spread the strips of meat with the filling and roll them. Pack the rolls closely in a frying pan that has been rubbed with a cut bud of garlic and has in it two tablespoonfuls of melted butter and brown the rolls. Pour in a cupful of stock, dust with flour, cover and cook gently for an hour and a half. Serve with wheat porridge.

Stuffed Mutton, New Zealand

Boose a shoulder of mutton and trim off extra fat. Make a stuffing of half a pound of minced bacon, a minced onion, two tablespoonfuls of chopped parsley, chives, and celery leaves, four sheep's kidneys and skinned and parboiled then diced small, a cupful of dry crumbs, pepper and salt, and a beaten egg to bind the mixture. Stuff, truss, place in a pan with a cupful of stock and cook, basting often. Allow twelve minutes a pound for cooking.

German Veal Roast

Put a small veal roast into a bowl and just cover it with milk. Let stand for two days in a cool place. Lift the veal carefully to the roasting

pan and season with pepper and salt, then baste frequently with the sour milk, which mixes with the drippings and forms the gravy.

French Chickens

Split three broilers down the back. Oil six large circles of thick white paper, lay a piece of chicken on each on a thin slice of ham. Cover with a little cream sauce, a few sliced mushrooms, truffles, and a teaspoonful of green peas. Fold the paper over and fasten tightly. Lay on a rack in the roasting pan and cook in a moderate oven for a half hour. Serve on a hot dish in the papers, garnishing with parsley.

Creole Pigeons

Chop, wipe dry and cut into quarters three plump pigeons. Let them stand in a cupful of olive oil for fifteen minutes, turning often. Pour the oil into a frying pan and add to it a chopped onion, a paper minced fine, and a tablespoonful of chopped parsley. Fry until the onion is transparent, then lay in the pigeons and brown them lightly. Then put all into a casserole dish, adding seasoning, a can of tomatoes and roux for

thickening. Cook an hour, baste with grated cheese and serve.

Lamb's Tongue

Take four lamb's tongues and boil them until tender; drain, skin and cut them in halves lengthwise. Have ready a smooth, well-seasoned tomato sauce, not made too thick, and put the tongues into it. Arrange a ring of freshly boiled rice on a hot dish and pour the lamb in the center. Garnish with stuffed baked potatoes and fried apple. This makes an expensive and delicious dish.

Lamb Turkish Style

Pare, core and dice a pound of pears and cook until tender. Cut a pound of lamb in inch cubes and fry a delicate brown in butter, or light fat. Then cover with water and simmer gently. When tender, add the pears and seasoning and cook ten minutes more; then serve.

Gasoline will remove grease stains, but soap and water or a weak solution of ammonia and water are necessary for stains in which there is any sugar.

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THE COOKIE JAR

The cookie jar filled is
 when the o are lots of
 neighbors. Careful bak-
 much in the success of
 it—a steady even oven
 an eye on the clock, and
 comes thoroughly buttered

Lemon Cookies

Yolks of six eggs and a
 of butter to a cream

Add slowly three cups of sugar and
 a (tea-spoonful of lemon flavoring. Beat
 well. Then fold in the stiffly beaten
 whites of the eggs and just enough
 sifted flour to make a soft dough.
 Roll out thin on a floured board and
 cut in desired shapes, then bake in
 a buttered pan in a quick oven. As
 soon as the cookies are taken from
 the oven, dust them with a little
 granulated sugar.

Chinese Almond Cookies

Blanch a half cupful of almonds
 then with a sharp knife cut in skins

and dry them off. Cream together a
 quarter cupful each of butter and
 sugar. When blended add one beaten
 egg a half tea-spoonful of almond
 flavoring and sift in gradually one
 cupful of fine flour. Roll out thin on
 a board sprinkled well with rice
 flour. Cut in small rounds and lift
 in a buttered pan with a spatula
 press into each some of the almond
 skins, then bake a very delicate
 brown in a hot oven. These are
 quite nice for tea parties.

Dainty Molasses Wafers

Put into a sauce pan a cupful of

molasses and a cupful each of butter
 and sugar. Bring to boiling point and
 boil one minute. Remove from the
 fire and cool slightly, then add a
 cupful of sifted flour and a heaping
 tea-spoonful of baking powder. Drop
 by the spoonful onto a buttered bak-
 ing sheet. Bake in a hot oven ten
 minutes, cool slightly in the pan and
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Company Jumbles

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Flat work ironed
 Rest of Clothes Damp

FAMILY IRONING

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DAMP WASH

\$1.00 for 20 pounds
 20 pound minimum wash

DRY CLEANING — PRESSING

THE ANTHONY LAUNDRY COMPANY

Phone 2333.

Marion, Ohio.

GIVES ADDITIONS TO PLAIN DINNER

These Few Suggestions May
Be Helpful to Inexperi-
enced Cook

There are days in all families when the larger yields only a plain dinner and barely enough of that. That is not carelessness, but things just naturally give out so we must juggle a bit and manage at least one unusual dish to make up the deficiency. There are a number of suggestions that may be helpful to the inexperienced cook.

Chestnut and Chicory Salad
Peel and wash a pound of French chestnuts. Then boil them in water to cover until tender, drain and set aside. Cut with pepper, salt and vinegar with lemon juice. Wipe the inside of the salad bowl with a cut bud of garlic put in the washed chicory salad, chop the chestnuts in the center, mix with mayonnaise and dress with pepper.

Lamb and Mint Salad
Cut enough cold lamb in small pieces to make two portions. Place in a meat chafin dish a tablespoonful of dried mint, two tablespoonfuls of sugar, a little pepper and salt and a half cupful of vinegar so that when added it melts the sugar. Put the lamb into it and let it stand for at least an hour. When ready to fry up the salad, drain the lamb and add a small grated onion, a half cupful of finely cut celery and a little lettuce cut into ribbons. Slice thinly two large or four small pickling cucumbers and add them. Then toss in heavy mayonnaise made with mustard and serve in deep lettuce leaves. Garnish with stuffed olives.

Caramel Sweet Potatoes
Boil and mash enough sweet potatoes to make one quart. Mix three tablespoonfuls of sugar, three tablespoonfuls of hot milk and a heaping teaspoonful of cinnamon. When mixed beat into the potatoes, whipping it light, then mound it on a buttered baking dish and with a teaspoon make little mounds an inch and a half deep all around the mound and fill with spoonful of corn syrup using a cupful in all. Put into a medium oven to brown.

Shrimp en Casserole
Make a rich cream sauce of a cupful and a half of light cream, one egg, salt, pepper, a teaspoonful of butter and two (teaspoonfuls of flour worked to a paste. When smooth and cooked, add a large can or tumbler of shrimp that has been cleaned by removing the intestines, then splitting them open. Wipe a small casserole dish with a cut bud of garlic and butter it lightly. Add a quarter cupful of cream to the shrimp with a teaspoonful of chopped celery leaves, pour into the dish and cover. Cook for twenty-five minutes then uncover, dust with a little grated cheese and let brown lightly.

Tuna Fish Balls
Open a can of tuna fish, drain, remove any skin and bone and finely flake it. Boil two potatoes and when done wash fine and free of all lumps, add a heaping tablespoonful of butter, pepper, salt, a (teaspoonful of sugar, a beaten egg and half cupful of cream. Work in the fish and when blended form into cakes. Dust with flour and fry in hot butter or other clear fat browning delicately on both sides. A smooth tomato sauce may be served with the fish balls if desired. Garnish with slices of broiled bacon. This is a handy emergency dish.

Onion and Tomato Pie
Line a pie plate with good, short crust and fill with sliced onion. Drain a large can of tomatoes and use the solid pieces only. Chop the onion. Season with a half cupful of sugar, pepper, salt, a teaspoonful each of minced celery leaves, parsley and crushed mint leaves. Sprinkle with a tablespoonful each of dry, fine crumbs and chopped nuts. Take three quarters of a cupful of the tomato juice, heat and thicken it with a teaspoonful each of flour and butter and add into a cooked roux. Turn the roux over the pie then put on the top crust. Bake thirty to forty minutes, according to the heat of the oven. This is a dish that takes the place of meat in an emergency.

When buying silk stockings, see that the weave is close and firm. The stockings should be long enough for the tops to be doubled in two, so that the greater the more the thick toes to grip. Silk stockings should be washed separately, never nungled, and never pegged up with wooden pegs. To avoid ladders, do not sit with crossed legs, nor rub them against the backs of seats or chairs, nor pull them up from the back.

DESSERTS

Cornstarch Blanc Manger
Mix together three tablespoonfuls of corn starch, a half cupful of sugar, four in slowly two cupfuls of hot milk, fresh or diluted condensed, turn into a double boiler and cook gently for 15 minutes, the stir in two eggs, beaten slightly, and cook for five minutes longer. Turn into a wet mould and set away to chill and set. Serve with cream and sugar or with peaches, fruit juice, melted jelly, honey or maple syrup. If the syrup is used sprinkle with a few chopped nuts. The eggs are not a necessity, but they make the dish a bit richer. If they are not used cook the cornstarch for five minutes longer before moulding it.

Grape Juice Ice
Mix one and a half pints of grape juice, a cupful of orange juice and the juice of one large lemon. Add a cupful of sugar that has been dissolved in a half cupful of boiling water, then cool. Turn into a vacuum freezer and stir down from the edges two or three times as it freezes so that it is the same texture all the way through. If there is no freezer, put into a pushing mould, cover with paper and put on a tight cover, then pack in salt and ice for four or five hours to freeze. Turn it occasionally so that it does not freeze unevenly.

Whetters Mould
Make the wheaters the same as for breakfast, only just a little bit softer. When cooled stir in a cupful of minced raisins, a half cupful of chopped nuts, a teaspoonful of vanilla, sugar to taste, and a few drops of butter. Pour into a wet mould, or individual moulds, and set in a cold place to stiffen and chill. Serve with whipped cream, or honey, or fruit juice, or plain.

Spanish Cream
Soften one and a half tablespoonfuls of granulated gelatin in a quarter cupful of cold water. Dissolve three quarters of a cupful of condensed milk with two and a quarter cupfuls of hot water. Turn, to reach the point in a double boiler then add the gelatin. Stir until the gelatin is dissolved entirely. Then pour slowly over three beaten egg yolks, blending thoroughly then return to the boiler and cook until thickened. Remove from the fire and add a half cupful of salt, a teaspoonful of vanilla, and fold in the stiffly beaten whites of the eggs. Turn into a wet mould and chill. Serve with whipped cream.

Boiled Custard
Take a half cupful of condensed milk and dilute it with a cupful and a half of hot water. Bring to a boiling point in a double boiler, then pour slowly over three beaten egg yolks mixing thoroughly. Return to the boiler and cook until it coats the spoon. Remove from the fire and add a quarter teaspoonful of salt, and a teaspoonful of vanilla. Turn into a pretty serving dish and set to cool. Meanwhile beat the whites of the eggs stiffly, adding five (teaspoonfuls of powdered sugar. Drop by the spoonful on a slightly buttered baking dish and cook a delicate brown in a medium oven. Lift from the dish with a sharp knife and drop on top of the custard, then set to chill.

Lemon Imperial
Put a mould and line it thickly with marbled white grapes and chopped macaroon cherries. Pour a pint of boiling water over a package of prepared lemon gelatin, cool then strain into the mould and set to chill. Unmould on a glass dish and heap with whipped cream.

Orange Sauce for Cold Cuts
Beat smooth six (teaspoonfuls of guinea jelly with two (teaspoonfuls of sugar and the grated rind of an orange and a lemon, beating with a silver fork for five minutes. Then add two (teaspoonfuls each of lemon or orange and onion juice. Blend well, adding a little pepper and salt and a (teaspoonful of powdered dried mint leaves.

The life of cut roses can be prolonged, often to an extraordinary extent, if every night they are taken from their bowl or vase, a tiny bit snipped off the stalk and this roughly scratched with the finger nail or one side of the scissors at intervals up the length, and then plunged right into a very deep pail of cold water. Even if the flowers themselves some flowers get under the water it does not matter.

Dandruff, as you know, is very injurious to the hair. Directly it is noticed a suitable lotion should be applied, and special care taken to see that the scalp is absolutely clean. The while of an egg beaten up with a (teaspoonful of spirals of wine has been found a satisfactory lotion.

SPOTS AND STAINS PRESENT PROBLEM

Home Remedies for Removal
Constantly Sought by
Housewives

SPOTS and stains on linens, clothing and other things are one of the housewife's special torments. For lack of knowledge when the spots or stains happen, home remedies are generally applied. If they do not do much good at least they do little

harm, especially cold or warm water. In fact, it is prepared the way for the more expert treatment that is to follow, or that should follow, before the stains are put into the laundry. If stains are removed by hot or cold water, then it shows that the water has dissolved the substance that formed the spot and it will wash away without leaving a trace. The fruit juices containing sugar and protein, gummy substance soluble in hot water generally are easily removed in this way.

Grease stains if washed out first with cold water will not spread, then a good soaping forms an emulsion by changing its nature so that it is readily washed away in the hot soapy

water. If blood stains are washed out at once in cold water, they come out quite well. If not, try first it sets the stain, then very hard to get out. Hot water usually dissolves coffee and cocoa stains, while the stain is still wet. Stains in old try soaking in pure glycerin before washing out soapy water. This general stain ink is one of the more difficult to remove. Rub first as much as possible in cold water, then rub spots with salt of lemon juice. It dries add another dose, then the sunshine which often kills all traces. Then the stain is washed.

Mrs. Crabtree Says—

Hands that bake goodies may be white and soft, too!

NARCISSUS CORAL CREAM

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BEAUTY

The modern housewife has learned how to preserve her beauty — personal charm — and still execute her duties about the home.

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Problem of Cold Weather Breakfast Solved Here

Breakfasts vary in different families, but light or of the Oriental type. They do not cover the many different dishes. The Oriental breakfast is of rice, cocoa, rolls, sometimes a bit of fruit or flower-scented honey. First, give three hearty breakfasts, then three light breakfasts, then four breakfasts where time is limited:

Hearty Menus

Sliced Oranges
Cream of wheat cream
Creamed oysters on toast
Waffles and honey. Coffee.

Grapefruit

Buttered rice with honey
Fruit and pepper hash. Rolls
Fruit compote with orange marmalade. Coffee.

Prunes stuffed with marmalade, cream

Golden porridge, cream

Cream sausage, creamed potatoes, fried apples
Waffles, honey. Coffee.

There are hearty meals, the sort served in many families for Sunday breakfasts, in other homes. In No. 1, make the cream sauce rich and not too thick. In the last minute so it does not curdle and patty. In the second,

PROPER FEEDING OF CHILDREN IS CITED

Care Will Prevent Lapses or Defects; Gives Needed Material

Proper feeding of school children is of the utmost importance. While the health machinery is pretty well developed by the time school age is reached and its defects are beyond ordinary methods of mending, yet careful feeding will prevent further lapses and the food may be converted into the needed growing material. Most children have good breakfasts consisting of fruit, cereal, eggs, toast and milk.

Where the child does not come home for luncheon, and must carry it in a box or baked, great care should be taken with the preparation. Use substitutes of whole wheat, brown, nut or raisin bread cut thin and the crusts removed and spread with plenty of butter or salad dressing with sliced home cooked lamb, beef or apple sauce, chopped meat, well seasoned, sliced tomato dipped in mayonnaise, or flaked salmon, cold turkey or chicken are good. Add a little rice with milk or cocoa made with milk, and fresh fruit, or a little screw top jar of stewed fruit.

The luncheon must be prepared five minutes a week and it must be varied and attractive so that the child does not tire of it. Knowing and watching the child's capacity it will not be hard to judge the amount he or she will be apt to eat.

The evening meal should be warm, substantial and satisfying but not heavy. A cupful of any kind of well-made broth, clear soup, or an oyster stew. A broiled chop, or a slice of the family meat or chicken, a baked potato and a helping of one other vegetable, a little simple salad, and a little plain pudding or cup of custard. Simple plain desserts may be used to vary the fare and children generally like them. Where children object to drinking milk the end may be accomplished by cream soups, desserts made of milk, and home-made cottage cheese dishes.

There is the celery and apple with fresh lettuce and home-made mayonnaise. Prunes and cream cheese with a few chopped nuts on lettuce with a boiled dressing. Pineapple and celery on lettuce also with a boiled dressing. All fruit salad of fresh fruit with a white mayonnaise, or made of drained canned fruit with a boiled dressing. A macerated vegetable salad with white mayonnaise.

These suggestions are for the child from eight years on during the growing days, when the second teeth are coming.

Russian Fish Sauce.

Drain two anchovies of oil and pound to a paste with the yolks of two hard boiled eggs. Add two teaspoonsful of sharp made mustard and the yolk of a fresh egg, beat in two tablespoonsful of vinegar and six tablespoonsful of olive oil. Mix, add red pepper, then half a cupful of minced salmon cut in small dice. Serve with cold boiled fish.

Before placing a sponge cake in the oven, sprinkle a little fine white sugar over the top. This forms a rich, brown-looking crust.

have the rice freshly boiled and add a little salt butter, and beat the honey and mix it with heavy cream, say a tablespoonful of the honey to two tablespoonfuls of cream for each serving. See that the chicken hash is moist and well-seasoned, skin the peppers before chopping them. In the third menu the gluten porridge is made of the gluten flour and it must be beaten so that there are no lumps in it. Potato chips may be used if there is not time, or no cream at hand, to make the creamed dish.

Light Breakfasts

Baked apple, cream
Chicken livers on toast, brown sauce
Coffee

Stewed fruit, cream

Toasted English muffins
Scrambled eggs. Coffee

Prune whip

Poached eggs, buttered toast. Coffee

To the first breakfast make sure the apple cores are thoroughly removed before the apples are baked. Sauté the chicken livers in butter, season well, then lift the livers to the toast and make the brown sauce by adding a small cupful of rich heavy stock to the butter and thicken it when hot with roux made of browned flour. Remove crumbs from the bread before toasting it, and serve on a hot dish with the sauce turned over the livers. Add cream to the scrambled eggs in the second menu—it makes them richer and softer. Tear the muffins open for toasting—do not cut them. For the third menu, stew the prunes as usual after several hours' soaking. Then when cool, remove the stones, chop the prunes fine, add enough of the juice to moisten, beat light, and serve cold with heavy cream.

Tourists' Menus

Banana or orange
Minute steak sandwich. Coffee

Eggs or dates

Hot toast beef sandwich
Coffee

Apple

Soft boiled eggs, toast
Doughnuts and coffee

The foods in these menus may be quickly gotten in any railroad station or restaurant. They are wholesome, easily and quickly prepared, and apt to be fresher and better than most of the foods usually served. For short trips the box of home sandwiches and thermos of coffee are usually better than anything that can be purchased by the wayside.

German Apple Cake

Mix a pint of sifted flour with a tablespoonful of salt and a cupful of soda milk, add an egg that has been beaten with two tablespoonfuls of sugar. Add a teaspoonful of soda dissolved in a tablespoonful of boiling water. Mix; then spread half an inch thick in a greased pan. Have ready apples pared, cored and sliced in rather thick slices, arrange in rows slightly overlapping on top of the dough, sprinkle with cinnamon and sugar and beat generously with lumps of butter. Bake twenty-five to thirty minutes in a brisk oven.

Dutch Honey Cake

Simmer together a pint and a half of honey, two teaspoonfuls of ground cinnamon, one teaspoonful of cloves, one tablespoonful of molasses. Mix three pounds of flour with a teaspoonful of baking soda in a pan, then pour in the other ingredients. Mix well, knead, roll out thinly, cut in three-inch squares and bake in buttered pans. A little chopped citron or candied peel may be added to the dough before baking if desired. When baked keep in air-tight box.

Chinese Sponge Cake

Beat ten fresh eggs in a yellow bowl until creamy, add slowly a pound of sugar, beat steadily and in the same direction for forty minutes, then sift in slowly three-quarters of a pound of flour and a teaspoonful of lemon juice. Turn into a chimney pan, very lightly buttered and floured and steam for three-quarters of an hour. When done, dust with a little powdered sugar and sprinkle with runflower or other sweet seeds.

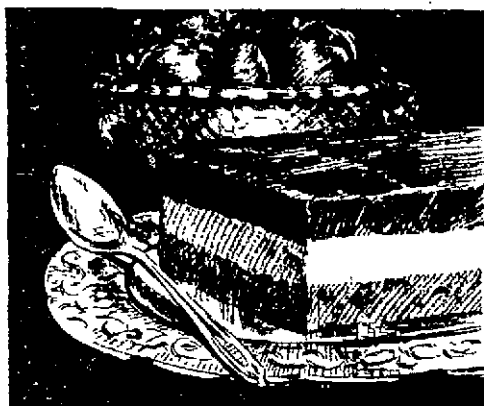
TEA ICE CREAM

Bring a pint of milk with a half vanilla pod in it to boiling point. Let stand for five minutes, then turn over two tablespoonfuls of dry tea, cover closely and let stand five minutes, then strain. Beat four eggs and add to them three-quarters of a cupful of sugar, then add the prepared tea mixture. Put all in a saucepan and stir until it thickens. Cool slightly strain and add a half pint of whipped cream. Freeze in an hour.

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Individualized Service



WHEN you are puzzled as to just what desert to serve, or what refreshments to offer—just reach for the telephone and call Bowe's. Here Ice Cream is an art and service is uppermost always.

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at the

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WE have a very wide assortment of individual molds from which you may make your selection. Just that individual touch you want for your special occasion.

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Full capacity ovens—can still be made larger if necessary by simply raising partition between oven and broiler.)

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Direct Action—

Heats instantly. Burner is located in bottom of oven, applying heat direct, insuring perfect results and even distribution of heat.

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The gas is not lighted until the baking is ready to put in oven. This means instant heat, saving time and gas.

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Direct Action broilers are on top on level with the eye above the oven. Require no stooping and bending.

5 Bottomless Oven

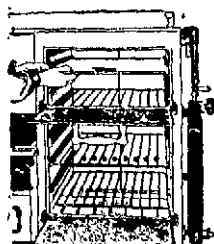
Direct Action ovens are bottomless. This means you will never have to replace a rusty or burned out oven.

6 Separate Oven and Broiler Burners

Direct Action has two burners. You can broil with high heat and at same time can bake with a slow heat.

7 Drip Pan in Oven Bottom

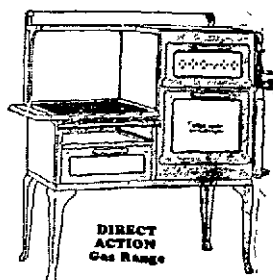
Direct Action Ranges have a removable drip pan at the bottom of oven which serves as a receptacle for any grease or runover during cooking process.



Simply raise the slide and increase the size of your Direct Action Oven 50%.



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You can see what it actually will do. Don't miss it. Come see the entire line of Stoves at store during our Direct Action Sale. You will profit by buying now.

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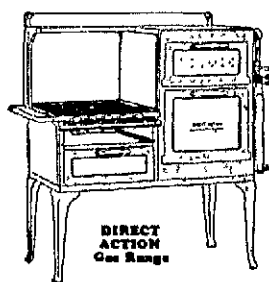
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1. The famous Lorain heat regulator that measures and controls heat.
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used by Mrs. Crabtree at the Marion Star Cooking School will be sold to the highest bidder at the close of school this week.

Mautz Bros.
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MAIN ST.

Cooking Lessons Urged in Schools

TRAINING NEEDED BY BOYS AND GIRLS

No Danger of Making Boy
Effeminate by Familiarity
with Kitchen

Teaching girls and boys to cook is a important step in their economic education. Unfortunately not all schools have cooking and too frequently when it is in the girls' curriculum it is left out. Children are not hard to teach as a rule and most of them are anxious to learn.

We need not fear that it will make a boy effeminate or that he will grow up to be a chief touting about the kitchen unless fate decrees that he shall be and then he will at least have had an excellent start in the profession. Work with the hands teaches children easy handling of materials, judgment in weighing and measures, a spirit of cooperation, and a sense of responsibility. It is the cooking hour that plan their work and many other things that will be helpful along other lines as well.

Personal Features
Students, quick thinking, rising to emergencies, acts in handling materials and time, valuation are developed in a single cooking class and, once learned, are as valuable in any other line of work.

Many mothers say children are a nuisance in the kitchen and too many questions waste materials if allowed to do things themselves and so on. This is a mistake. They may be full of energy and ideas which must be directed and set to work in the right direction. Asking questions shows a desire to learn and how else shall we know they think? They will not waste if properly taught and directed until they grasp what it is all about.

Training Important
There are lots of little mothers in the world who crave need and must have kitchen and household lessons in doing what is expected of them in the least and easiest way. In a home where there is illness or a new baby children's attention the mother can rest on the couch and direct the willing hands and feet that are temporarily helping her place, providing the girl or boy has been taught the rudiments of house making. Training alone these things is as important to the rich as to the poor child, for if we do not know how to manage an establishment with service in help, home making is not going to be a creditable condition for its mistress.

DESSERT SALADS

Frozen Orange Salad
Dissolve two teaspoonsful of powdered gelatin in two teaspoonsful of water. Set over hot water, or the like, till it melts. Beat in a small cupful of white mayonnaise, a cupful of whipped cream, two tablespoonsful of sifted powdered sugar and two cupfuls of orange pulp, freed from all skin. When mixed stir in a cupful of scalded and peeled white grapes. Turn into a wet mould and seal tight. Is then hung in salt and ice for four hours. Unmould on large green lettuce leaves that have been carefully washed and dried and garnish with halved and scalded white grapes and drained maraschino cherries. Serve sliced with white mayonnaise to which a little whipped cream may be added to suit the fancy.

Orange Grapefruit Salad
Prepare the pulp of two grapefruit freed from all skin, in as large pieces as possible. Free six oranges from the skin in the same way and put the fruit in a white sieve over a bowl to stand and drain. Meanwhile, halve and seed a cupful of white grapes and add them to the orange pulp and put it with the orange mixture to drain and chill. When ready sprinkle the fruit with a tablespoonful of sifted powdered sugar, mix with white mayonnaise or bottled dressing and arrange on lettuce leaves. Garnish with slices of lightly seasoned cream cheese with a half walnut each side of them so they resemble candies and sprays of fresh crisp watercress.

MILTON WATER ICE
Remove the seeds from a good sized honey dew melon, pare off the rind thinly and slice thin and put into a blender with a quart of water, three-quarters of a cupful of sugar and half a cup of lemon juice. Put through a puree sieve, then cool. When cold add the strained pulp of two oranges and two lemons and a slice of lemon. Freeze as usual. This is not a very good recipe for water ice.

BALANCED MEALS

Health authorities are laying great stress on balanced rations for the perfect diet. Some count the calories others cut out meats, others fat bulk of the sweets and starches, and still others adopt vegetable or semi-fruit diets. Who shall say which is the correct interpretation of the perfect balance? One food specialist covers the ground by giving one fruit, one protein and one starch meal a day at least an impartial id a which seems to work well in a number of cases. Suppose we devote a day to his plan as set forth in the following menus.

Breakfast

A sliced orange without any sugar.
A dish of stewed fruit unsweetened unless with a little honey or melted maple sugar.
A glass of milk. Any of these three foods can be doubled if the appetite so demands. The fruits will not cause acidity when not combined with sweet or starchy foods.

Lunch

This is the starch and sugar meal that produces heat and energy. A baked potato, graham or whole wheat bread or a choice of wheat muffins, griddle cakes, waffles, farina, macaroni without cheese or rice. A choice of non-starchy vegetables, beets, eggplant, asparagus, okra, onions, spinach, squash, yellow turnip and cabbage. One vegetable prepared and another either raw or

cooked plain. A lettuce salad with lemon juice mixed with a trace of oil salt, pepper and onion juice for dressing. Milk, cocoa or buttermilk may be taken with this meal.

Dinner

A meat, fish, shell fish or egg dish, may be served with one starch by the table, creamed such as cauliflower, French artichoke with very simple sauce, a tomato salad dressed with the simple lemon dressing, and a fruit dessert, raw or cooked. The dinner may be finished with a bowl of soup, coffee or tea, without milk or sugar.

Legume Meal

Paked lentils or baked beans, creamed on top or cauliflower, plain parsnips boiled with a little butter, sugar, lettuce and onion salad and sliced ripe unsweetened with cream. Milk or buttermilk. No bread is to be eaten and usually no fruit, a concession is made only when people feel they must have a dessert.

A Friday Dinner

A fresh broiled fish, cauliflower with butter sauce, spinach, tomato and lettuce salad with a little mayonnaise, fresh fruit dessert without sugar, lemon juice, coffee or tea unsweetened.

A Steak Dinner

Broiled steak, asparagus, stewed tomatoes, celery ripe olives, cold slaw, stewed or fresh fruit. Milk or buttermilk.

We soon learn to know the appropriate combinations and can judge for ourselves the correct ones in case we are following this particular diet system.

DAMASK IS BEST FABRIC FOR TABLE

Formal Cloth Still Holds Lead
in Dinners and Guest
Affairs

No fabric is as perfect for table use as damask. For breakfast, lunch or other informal meals we may use the materials in linen in gay colors, straw or the oil cloth, but for dinners at home or guest affairs the formal cloth still holds its own.

Linen makers are aware of the fact that the modern woman wants more patterns in her home than those that satisfied her grandmother and even her mother wishes. Linens must follow the period designs of the silver and china to be harmonious. The classic Adam motif, with its panels, wreaths and Grecian urns is lovely used with Colonial silver and quaint Colonial china. The cloth of course must be double damask to show up the pattern at its best. The wild rose pattern used with broad bow knots and streamers with a satin edged border makes a charming cloth to use with the English flower decorated china and the old Sheffield silver.

Chippendale patterns are always attractive in their elaborate scrolls. One such in remembrance of the Chippendale, with its trellis bridge and openwork screen like house and willow

trees. Of course this pattern calls for Chinese willow ware or other Chinese ware of more colorful type. Here again the Colonial silver fits in best.

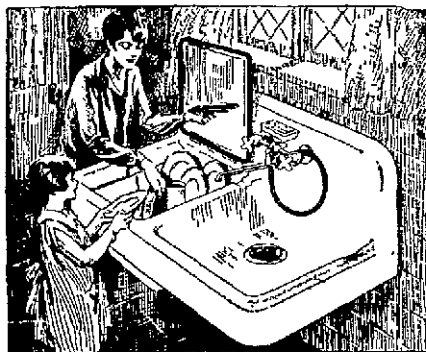
Color has invaded the home and though much is in daring combinations, if carefully handled it makes a delightful table setting. One cloth of ivory has an elaborate border of corn color. The napkins bring the color to the table top and with yellow glassware yellow and white dishes, yellow flowers, candles in china or glass sticks, and modern silver the effect is charming. Then a pastel blue cloth with a border of white maiden hair ferns is lovely, with the plain English ivory china are the open work bordered plates, blue glass ware and blue candles in silver sticks.

COFFEE CUSTARD

Bring a half pint of milk to boiling point, then pour it over the beaten yolks of four eggs and the beaten whites of two add a half cupful of hot, strong coffee and a few grains of salt, and sugar to taste. Pour into a buttered custard bowl add a teaspoonful of vanilla and bake until set. Cool, chill and serve with cream.

To make bread sticks, take balls of dough, roll on bread board with hands until eight inches in length. Keep of uniform size and rounded ends, which may be done by using fingers close but not over ends of sticks. Let rise for fifteen minutes. Start baking in a hot oven, then bake so that sticks may be crisp and dry.

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Ever since electricity first brought electric devices to lighten household tasks, women have wondered and asked if some day it would not take from them the dreary monotony of dishwashing. Now their question is answered—their dream comes true in the KOHLER ELECTRIC SINK.

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2644

Feeding Growing Kiddies Mothers Making Study of

UPTO DATE mothers are making a study of feeding their growing children at home, and many towns are doing the same for their young people. Food habits and suitable food studies are not always agreed as to just the right foods for general use. So it is up to the mother, with the advice of their family doctor, to make their own food rules. We all allow that different children require special foods adapted to their needs, if they are under or over weight, or in any way unusual. Whatever is done should be consistently done in feeding, proper cooking and preparing meats.

Meals should be on time. The 10 o'clock and 3 o'clock between meals of milk, with or without cookies or bread and butter sandwiches, may or may not be considered good. Our individual opinion is that it is good for most children who are active and digest their food rapidly and perfectly. We also believe in a certain amount of candy for children: only the best and purest; maple sugar, home-made butterscotch and molasses candy, and a little home-made chocolate fudge now and then. We deprecate the penny habit and the cheap candy store buying. Cereal and vegetable candies and fruit bars are really made at home and are healthy.

All the fresh fruit, and fruit juices possible should be used, stewed fruits well cooked, stewed and sweetened with honey or maple sugar preferred. For the child who does not like milk, try ice cream desserts, or desserts made of milk. Cereal desserts made with fruit, eggs and milk in various ways children generally like. The old-fashioned way of touching a child from the earliest time to eat what is set before it is a valuable lesson and saves many a health argument. If a child dislikes boiled potatoes, for instance, and potato is essential to its diet, try cooking it in any of fifty different ways and one will surely appeal. Homogeneity is deadly in any diet. Variety and distinctness make a definite appeal, and "guess what mother has for luncheon today" is a fascinating game for any child to play.

Broiled lamb chops, chopped meat pure baked delicately, sweetbread, cutlets, then split and baked or creamed, broiled oysters, stewed tripe, broiled fresh codfish, home-made New England clam chowder made with milk and the clams steamed open, then finely chopped; lamb stew with the grease all removed, broiled, broiled or roasted chicken, broiled squash, a slice of freshly roasted leg of lamb, or slice of roast beef with dish gravy, are the best foods for nursery folks in the meat and fish line.

Care should be taken in food combinations so that things agree and acids do not fight. Thorough cooking of all foods is essential. Variance-

over foods are not desirable if they can be avoided. Eggs poached, very soft, boiled or in an occasional omelet, are served if liked, but eggs are not held in as high esteem as formerly in the child's diet.

CHOCOLATE

CHOCOLATE is a general favorite and it is used in many ways. Many people find chocolate as a drink rather too rich, especially if egg and whipped cream are added, and so prefer cocoa made with milk, or yeast milk and water. Instead, chocolate desserts, cakes and candies and candies of various kinds are not difficult to make at home with the aid of reliable recipes. Ice cream, mousse, parfait and sherbet are also good with chocolate flavoring.

Italian Chocolate

Stir the yolks of four eggs with a half pint of sugar and a half teaspoonful of cornstarch for twenty minutes until thick and well blended. Do not beat it, but stir steadily. Strain a generous quarter of a cake of unsweetened chocolate and add to it a pint of boiling water. When melted, let it come to a hard boil for one minute, then pour it onto the eggs, holding the saucepan high and letting it run in steadily while stirring the eggs. One egg white may be stirred with the yolks if desired. The other whites may be beaten stiffly with three tablespoonfuls of powdered sugar, then dropped onto a lightly buttered baking plate and browned in the oven. Then put the meringue on top of the chocolate and chill it. Serve with whipped cream.

Butter Chocolate Frying

Make a good layer cake dough after a rich cup cake recipe and divide into three layers. Work a half pound of unsalted butter and three-quarters of a pound of confectioner's sugar to a cream. Add two teaspoonfuls of vanilla, a half teaspoonful of cornstarch and the well-beaten yolk of one fresh egg. Put into a saucepan half a cupful of sugar and half a cake of unsweetened grated chocolate. Add a half cupful of water and melt, then bring to boiling point stirring smooth. Add three minutes, then turn it into the butter mixture, stirring constantly until well blended. Cool slightly before turning between the layers and all over the top and sides of the cake.

Cream Chocolate Cake

This is a famous old Southern recipe which is rich and good. Work together a half cupful of butter and a cupful of a half of sugar. When light and smooth, add the yolks of four eggs and beat very light. Then add four tablespoonfuls of grated unsweetened chocolate and a half cupful of rich milk (the chocolate must be dissolved in four tablespoonfuls of boiling water before adding it to the

milk). Mix well, then sift in slowly one and a half cupfuls of pastry flour and two level teaspoonfuls of baking powder beating well; then add a teaspoonful of vanilla and, last of all, the whites of the eggs beaten very stiff and folded in. Bake in well-buttered chimney pan in a medium oven for three-quarters of an hour. If liked, the cake may be frosted with a white soft frosting, or a chocolate butter frosting which makes it very rich.

CARE NEEDED FOR LUNCHEON MENU

Many Adopt "Skip Luncheon" Plan, Eliminating Heavy Foods

The two meals are breakfast and dinner, and for those who have never before will enjoy plenty of nuts and

met the skip luncheon it is one where everything hearty and fattening is skipped. Luncheon is a meal that busy people, and brain workers especially, are cutting down and in many instances out. Heavy food in the middle of the day makes one stupid and dull, sleepy with no place to lay one's busy head.

Suppose you had a hearty breakfast at 7:30 or 8 o'clock. Fruit, cereal, eggs, toast, coffee or maybe sausage, wheat cakes and fried potatoes, or some other good solid breakfast, and you ate a goodly amount. When the luncheon hour comes along it is obvious you do not need a hearty meal, but you do need the fresh air, a bit of sunshine, change of scene and light refreshments. Why not make it a fruit meal? You are refreshed, nourished and amply fed, a drink included.

For another taste a big glass of buttermilk with a home-made onion sandwich will be satisfying. Some one dinner, and for those who have never before will enjoy plenty of nuts and

raisins with a glass of orange juice. A large bowl of Graham crackers with milk will be enough for another person. A vegetable salad with strips of dry toast makes a good luncheon. So does a good fish salad.

Many people drink from a pint to a quart of milk for their luncheon and find it perfectly satisfactory. Those who go into a pastry shop and absorb sweets are fed but not correctly. Liver and kidneys are disturbed by the stuff and they have not had a balanced ration. Those who get a hearty meal eat altogether more than they require and it follows their brain is not able to do its capacity work while all this food is being digested.

Not the least advantage of the careful diet is that which should appeal to women most and that is the effect on the skin and complexion. Women fastest heavily in beauty aids, and good cosmetics are costly, all to no avail if their diet is wrong. Digestive disturbances will help ruin the finest skin.



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BEEF can be of several different grades. So can pork and lamb. When you want beef, you want prime beef, not second quality. The same with other meats. We have a wide selection of the choicest cuts. Roasts, steaks, chops, stew meat; all of it cut from "hand picked" especially selected cattle.

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Do You Know the Weight of Egg?; Question Asked

MODERN housewives are now buying their eggs according to weight and size. We are accustomed to the dated egg as a guarantee of its freshness but must get acquainted with the graded eggs. The large sizes weigh twenty-three to twenty-five ounces a dozen, medium sizes run twenty-one to twenty-three ounces a dozen; and pullet eggs eighteen to twenty-one ounces a dozen.

The white eggs are always a trifle more expensive than the brown ones but there is absolutely no difference in the quality, only in the color of the shells. When procured in any of the known ways the law says they shall be marked as "shell treated" to the buying public are fairly well protected.

In early Spring fresh eggs begin to appear at fair prices, and in plenty, so this is the time to gratify our desires in cake making, and to use the eggs as a substitute for the meat diet at home dinners. Try some of the following suggestions:

Oysters and Eggs
Break six eggs on a buttered baking dish. Stir a heaping tablespoonful each of butter and flour over the fire until melted and cooked, stir in a half cupful each of oyster liquor and cream, stir in the sauce thickens and add pepper and salt and a tablespoonful of cooking sherry. Add a cupful of oysters cut in halves, then cook for two minutes, add a tablespoonful of grated cheese and pour over the eggs, sprinkle with a few dry crumbs and cook in the oven until the eggs are set. Serve in the same dish. Garnish with toast slices and parsley.

Green Eggs
Butter a shallow earthen cooking plate and break over it six eggs, after sprinkling the dish with chopped onion

leaves. Dust with pepper and salt, moisten with four tablespoonfuls of cream, sprinkle with a few fine crumbs and bake for five minutes.

Mushroom Scramble

Wipe, peel and cut up a pound of fresh mushrooms. When a fry pan with a cut end of garlic then put in a tablespoonful of butter, when hot put in the mushrooms and cook carefully, stirring well until done but not brown, dust with a little pepper and salt. Beat six eggs together and add a quarter cupful of cream, a little pepper and salt, and the juice of an onion. When the mushrooms are done and hot turn in the eggs, stir so they heat then stir as they scramble so they do not burn. Turn onto a hot dish and garnish with toast appetizers and parsley.

Custard Souffle

Bring a cupful of milk to boiling point. Blend together two tablespoonfuls each of butter and flour and add to the milk stirring as it thickens, beat the yolks of four eggs together, then add two tablespoonfuls of sugar, add these to the milk then set aside to cool. When cool beat the egg whites stiff and mix with the rest, and add a teaspoonful of vanilla. Pour into a buttered baking dish and bake in a brisk oven twenty minutes. Serve at once hot with whipped cream. Do not shake the dish about or the soufflé will fall.

Clove Cake

Beat together a cupful of sugar and the yolk of one large egg. Add a cupful of sour cream in which a teaspoonful of baking soda has been dissolved. Add a teaspoonful of ground cloves, then sift in a half cupful of flour and a half teaspoonful of salt and beat well. Turn into a buttered pan and bake for forty-five minutes in a medium oven.

THERE'S NO EXCUSE FOR UGLY FITTINGS

Attractive Appearance of Home Table of Interest to Housewife

The attractive appearance of the home table should be of vital interest to the housewife. With colorful flowers and the charm of china there is no excuse for ugly fittings.

The simplest meal well set takes on a certain quality of goodness lacking in careless surroundings, even though the food may be of the finest. In preparing the attractive table, symmetry, orderliness, plenty of fresh flowers, shining glass and china and bright silver are positive requirements. Flowers of some sort are an alibi, but not an absolute necessity. Ferns that are inexpensive, or artificial flowers may serve in their stead.

Peppers, salts and sugar bowls, or glass sets, should be filled and if of silver bright and shining. If French dressing, oil or vinegar is needed at table, may crystals, small slender pitchers, or little china sauce bowls with a lip to match should be freshly filled. A simple but fresh and clean doyley or doily on bread plate or roll basket. Fresh paper ones are preferable in warm weather when work setting is a consideration. Even glass napkins can be used if the table is well set for them.

In the question of clean linen the hostess helps a whole lot for they are easy to do up and may be used again. Also those with different colored borders vary the table pleasantly. We may choose the colors that contrast with our chairs. Course sets or some of the gaily colored potteries are very pretty for Summer use and a few pieces are needed that they are not seriously expensive.

Attention also must be given to the table top that is exposed when the seats are used. The top should be washed off frequently with white soap and lukewarm water, dried with soft cloths then polished with a good furniture polish. Or if liked the table after a thorough cleaning may be painted over with a pure thin lacquer which comes for the purpose and which makes it waterproof. It is very easy to keep the lacquered surface clean and polished and hot dishes if carefully protected will not leave marks on the surface.

COCKTAILS

Peach Cocktail

Pare four large, ripe peaches of good flavor, cut them in small pieces and dust them with a tablespoonful of sugar. Take a small iron strainer and scoop out balls with a small scoop, mix with the peach and add a tablespoonful of grated crushed pineapple. Add a tablespoonful of lemon juice, a half tablespoonful of salt, the same of red pepper, a dessertspoonful of minced green olives, and a tablespoonful of homemade wine, cream de menthe, or other available cordial. Mix lightly, serve in small cocktail glasses and top with a maraschino cherry or crushed mint leaf. The flavors in this combination brighten each other. If more pineapple had been added it would have dominated and spoiled the character of the peach. The melon is simply a carrier for the flavoring.

Raspberry Cocktails

Cut five four, bananas, and cut enough balls from a honeydew melon to make two cupsful. Add a half cupful of chopped pineapple, and a teaspoonful of very finely chopped white celery leaves. Dust with two dessertspoonfuls of sugar and turn over a half cupful of fresh raspberry puree. The puree is made by putting fresh, ripe raspberries through a wire sieve to remove the seeds. Fill each cocktail glass, add a small wineglass of ginger ale or champagne and serve at once. The dominating flavor here is the raspberry. The sparkling cider or ginger ale gives it a crisp taste, a real appetizing zest.

Watermelon Cocktail

Cut a firm, ripe watermelon into cubes about three cupsful. Add to the melon a cupful of fresh pineapple cubes, a half cupful of inside grapefruit pulp, and sprinkle with a tablespoonful of lemon juice. Three tablespoonfuls of powdered sugar, three tablespoonfuls of powdered sugar, three tablespoonfuls of maraschino and a tablespoonful of the cherries from the wine, chopped. Add a few drops of orange bitters and freeze in cold glasses as soon as mixed. All ingredients should be chilled before mixing.

Stains on window panes and mirrors can be removed with spirit of camphor sprinkled on a piece of flannel.

VEGETABLES

Potato and Onion Tart

Three buttered tart, or muffin pans with short pastry rolled thin and mark the edges with the fluted times of a fork. Peel and chop fine a large Spanish onion and put it into a pan with a tablespoonful of butter to melt and cook soft, but not brown. Remove from the fire and add a tablespoonful of crumbs, a small beaten egg, and a tablespoonful of cream. Have ready some freshly cooked and mashed potatoes, line the pastry lined pans with potato, leaving a hollow in the center to fill with the onion mixture. Put into the oven and cook 12 minutes until the pastry is cooked and the tarts browned. Slip them out of the tins carefully and serve with a

cream sauce not made too thick (darnish with parsley sprays).

Escalloped Celery

Cut in short lengths enough fresh celery to make three cupsful, cover it with two cupsful water, add a level teaspoonful of salt, and stew until tender. When tender add a cupful of milk and a half cupful of cream, the juice of a large onion, a level tablespoonful of sugar, and chicken with your made of a tablespoonful each of butter and flour. Put in a buttered baking dish with alternate layers of grated American cheese mixed with a few dry crumbs. Pour in a half cupful of cream and bake until a nice brown.

Asparagus Custard

Trim the ends from a large bunch of fresh asparagus, boil until quite soft, then put it through a sieve. Add the beaten yolk of an egg, salt,

pepper and a little sugar. Line buttered tumbler moulds with the mixture. Beat three eggs in half a cupful of rich milk, add onion juice, salt and pepper. Fill the moulds, then set them in a pan with hot water reaching well up near the top of the moulds and bake until the custard is set, and firm. Turn out on toast rounds and serve hot.

Italian Cabbage

Remove outside leaves from a head of cabbage and then cut out the heart. Slice in thick slices and boil until tender in plenty of water. When done drain well, chop coarsely, and put in alternate layers in a buttered baking dish with grated cheese and crumbs. Cover with thin cream sauce, a few crumbs and a good sprinkling of the cheese, dot with butter and bake for half an hour.

Deviled Almonds

Take a quarter pound of almonds, blanch them, but do not salt them and then chop them. Mix with them two tablespoonfuls of soft butter, two tablespoonfuls of chutney sauce, salt, pepper, a half teaspoonful of sugar, and a heaping tablespoonful of chopped sour pickle.

To ease any part of the foot which press or pinch, a plan which will succeed when everything else has failed, and which is perfectly harmless to the leather is to put the boot on, and dip a piece of flannel in boiling water, wring out and lay on the boot where it presses. Repeat this until the shoe feels easy; then keep the shoes on the foot until it is dry, or you will run the risk of undoing the work.



Reasons why you need a telephone in your home

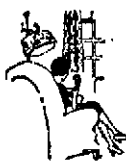
There's a thought in the back of your mind that you will put a telephone in your home "one of these days." But, why delay? Below are only six of the hundreds of vital reasons for the necessity of a 'phone in every modern home.

1. For protection. Should the house catch fire, thieves or prowlers intrude, a 'phone is the sentinel that summons aid.
2. In time of illness. A doctor summoned or medicine ordered arrives in a fraction of the time otherwise necessary.
3. As a convenience. When you wish to order household goods you lift the receiver and save hours of time.
4. For friendship's sake. A 'phone keeps you in touch with friends old and new.
5. To save time, worry, uncertainty. When circumstances necessitate that you break an engagement to meet someone.
6. As an identification. Everyone expects to see your name in the telephone directory. Old friends from other towns and local residents too wonder why they don't see it.



A fire alarm rung over a telephone often preserves of life, saves thousands of dollars.

The doctor called by 'phone arrives sooner when someone is ill.



When bad weather or lack of time make personal shopping impossible a 'phone is a wonderful convenience.

Install a 'phone today!

Copy is now being prepared for the new Directory. Order in time for the new book.

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THE STORY OF ISALY MILK

WE KNOW THAT EVERY MOTHER AND EACH CUSTOMER IS INTERESTED
IN KNOWING HOW THE MILK THAT THEY DRINK
IS HANDLED

Our milk is collected early each morning, from the farms surrounding Marion, by a fleet of trucks. All milk must be delivered to the dairy by 9:30 a. m.

In the days gone by we have maintained our own inspection of our dairy farms and producers, very little was said about equipment, and we have always insisted on the "3—C milk," Clean, Cool and Covered, but for the past two years the City Milk Inspector has been gradually adding to this the need of modern equipment and better conditions on the dairy farm.

As the milk is delivered to our dairy it is inspected by a competent employe, who has had two courses in the O. S. U. for this purpose. All milk not coming up to standard is rejected, it is then weighed and samples taken out for butter fat tests and bacteria count.

Next the milk is pasteurized as a safeguard, it is elevated into bright tinned copper vat pasteurizers, where it is heated to 145 degrees Fahrenheit and held at that temperature for 30 minutes. Large recording thermometers are used, which records the temperature and time held, these records are turned over to City Inspector on his regular visits to our plant.

Care is used at this point to standardize the milk as to butter fat, milk from different herds is arranged so as to enable us to put out a milk testing practically the same in butter fat or richness each day. This we find a great help in infant feeding.

The milk is now allowed to flow by gravity through a clarifier or filter, consisting of absorbent cotton disks which removes the finest sediment, and then it flows down over a large cooler, where it is cooled to a temperature of about 40 degrees. It is now ready for the bottle filler, which is a rotary machine of white enameled iron, which fills and caps 60

quart bottles per minute. The filler or the caps are never touched by human hands while the machine is operating.

The bottle milk is now ready for the refrigerators, where it is kept to a 40 degree temperature, until the milk is delivered to your doorstep.

Let us not neglect the washing and sterilizing of the milk bottles. All our bottles are washed by a large high pressure bottle washer, which forces two strong jets of a hot alkali solution into the inverted bottles, then two hot soda solutions, next a hot fresh water rinse and then a steam bath, where a temperature of about 200 degrees is maintained, finally a cool, sterilized fresh water rinse, the bottles are then inspected and sent to the filler.

Every effort is made to see that all the bottles are perfectly washed and sterilized, should bottles come back to us that have had some foreign product in them, such as vinegar, paint, oil or other matter, or where the milk has been allowed to stand in them until it corrodes, these bottles are immediately broken, should it be that one is missed and it goes to the filler, after its journey through the washer, it has been rendered perfectly sterile, but would have the ugly lines left in by the foreign product.

Our perfectly sterile bottles and modern equipment accounts largely for our remarkably low bacteria count. Last year our average count was 12,000.

Professor Drain of the Ohio State University in an address before the Medical Society, said that one of Marion's milk plants is to be complimented on having a State record of sending seven men employes to take one or more courses in Dairying. We feel proud of maintaining this interest and efficiency among our employes.

The Health of Our Employees

No employee is allowed to work at our plant unless he is in perfect health, and they are required to pass a medical examination and given a health certificate twice each year, by the city health physician.

THE ISALY DAIRY CO.

Our Dairy Products Will Be Used Exclusively at the Cooking School.

Care of Kitchen Utensils Important

CLEANING PROCESS AIDS PRESERVATION

Methods Outlined for Woman
Who Seeks To Manage
Efficiently

This article is to aid the woman who does her own work with or without a helper. Also to show women how important it is to protect their investment. Good kitchen utensils are an investment, an appreciable one, for those of small income, and they must be housed, cleaned and cared for in the right way.

If closet room is inadequate a wise way to care for saucepans is to hang them on a wooden hoop equipped for the purpose with a few hooks. Dishes, cups or covered cloths are poor places for storage where the things get jammed, bent, dented or rusted. Utensils need both air and light.

Use Water Promptly

All saucepans should be dipped into water right after being used to soak and soften the contents for washing. This method avoids scraping or the need for harsh cleaning and the pans wear twice as long. Wire wool cleans the aluminum and steel pans and good soap powder in the washing water will keep them bright for ordinary use.

Iron saucepans or frying pans are cleaned with the usual soap, but here is an old-fashioned soap mixture that is easy to make that cleans them well: Shave a half pound of yellow kitchen soap into a saucepan and add half pound of whiting and some of powdered Bristol brick. Add a cupful of water and melt all together, cooking 15 or 20 minutes. When cold use like any cleaning material on a soft cloth for the inside of the pans.

Soak Effective

Dipping the pans in a solution of washing soda will remove or loosen the dirt and grease that has cooked on the outside. When rinsed and dry, use the wire wool to complete the job. Cake pans respond to wire wool, then a hot sudsy bath afterwards. Wire grids and meat racks may be dipped in the soda water to remove grease and food that has burned on to the wires.

Kitchen colanders may be cleaned with the Bristol brick powdered and used on a wet wire cloth, then rinse well and polish. Wet the blades, but not the handles of knives and forks, these having wooden handles.

In cleaning the various sieves give them a quick soda bath, then rinse and go over with a sponge dipped in metal polish; rinse again, dry with a soft cloth, then set in the sun or over a warm stove to dry thoroughly.

WHAFFET CREAM

Dissolve a rounded tablespoonful of gelatine in a half cupful of water, when melted add a half glassful of sugar, a wineglass of home made wine, or cordial, a half pint of cream whipped stiffly. Melt the sugar in the hot whey water, then add the wine and cream. Turn into a wet mould and set to firm and chill. Serve with whipped, chilled and sweetened cream.

BANANA MANGO MANGE

Bring to a boiling point a pint and three-quarters of milk, adding a half cupful of sugar. Mix two tablespoonsful of cornstarch in a quarter pint of milk, turn into the hot milk and stir as it thickens, cooking gently for about five minutes. Cool slightly, then add the beaten yolks of two eggs and stir as it thickens. Now stir in two thinly sliced bananas and a teaspoonful of vanilla. Pour into a wet mould, cool, chill and serve with plain cream or lemon gelatine.

Nearly everyone knows the value of buttermilk as a beautifying beverage but unfortunately town folk cannot avail themselves of its beneficial properties, as it must be absolutely fresh to be of any use. Ordinary milk is beneficial to the complexion, and anyone who makes a habit of drinking it will quickly find an improvement in her complexion. There are also herb teas and other beverages which act on the skin in various beneficial ways.

Always buy a good quality of soap and starch. Buy the soap in enough in advance to give it time to dry out a little before using it. This will make it last longer. For a small wash an ordinary-sized cake of soap should be sufficient. There is no economy in a cheap grade of starch. Get that which comes put up in packages, not the loose starch, which is pretty sure to be mixed with dust and specks of dirt. Thirty starch will spoil the most carefully laundered clothes.

SOUPS

Cold Chicken Soup

This is a general favorite served cold in cups with a teaspoonful of whipped cream on top of each portion. Select a heavy boiling chicken, singe, clean, wash and truss it as for broiling. Put the chicken in the pot with a knuckle of veal weighing a pound and a half, a shib of best the same weight, pepper, salt, an onion stuck with four cloves, and a cut-up vegetable soup bunch. Add four quarts of water and cook gently, closely covered, until the chicken is tender. Then lift it and set it aside for creaming or any other use. Continue to cook until the meat cooks from the bones, then strain through a fine sieve, cool, remove the grease, reheat, adding a tablespoonful of butter and two tablespoonfuls of sage, cook until slightly reduced, add the white of an egg and the broken shell, stir and cook two minutes, then strain through a coarse zip cheese cloth and set to chill. Should any bits of fat appear when the soup is cold remove with white blotting paper.

Cheer Tomato Soup

Put two large cans of tomatoes and four cans of water into the soup pot with a bunch of soup vegetables washed and cut up. Add a half bag of garlic, a small onion with two cloves stuck in it, chopped celery leaves, six or eight chicken feet, salt, denuded of nails, and scraped, and a real knuckle bone. Cover and cook gently for one hour, season with salt, pepper and a little sugar, then strain, reheat, adding a tablespoonful of eggs, or tapioca, and cook until it is melted. Then add the white of egg and the broken shell, stirring well; then strain through damp cheese cloth and set to cool. Remove all grease. Serve hot or cold.

Transparent Soup

Put four pounds of knuckle of veal, two ounces of blanched and chopped almonds, one blade of mace, pepper, salt, a stalk of celery, a small sliced onion and three quarts of water. Cook gently until reduced about one-half, then strain, cool, remove all particles of grease. When ready, reheat and add a heaping tablespoonful of yemecilli, cook for twelve minutes, then serve hot or cold.

Fresh Cherry Soup

Stone two pounds of fresh ripe cherries and put them into a saucepan with two quarts of water, two sticks of cinnamon, a thinly sliced lemon, a cupful of sugar, a quarter teaspoonful of salt, two tablespoonfuls of sage and four cloves. Cook gently until the cherries are all soft, then put through a colander, reheat and season to taste, strain again through a fine sieve and add a half tumbler of cooking wine or cherry jelly. Serve in cups when cold. Garnish with little squares of delicate puff paste, dropped on top just at serving.

ODD DISHES

Travelling about the world, tourists have a rather confused remembrance of the foods they have tasted except those of insistent appeal. Sometimes they are tempted to ask the recipe for a dish well liked so that they may meet it again in their own home surroundings. From among these treasured memories we found and pass along the following:

Mushroom Soups

This is a French favorite. Peel and break in small pieces fresh mushrooms enough to make a cupful. Sauté them in a small pan in two tablespoonfuls of butter, add salt, pepper and yolk of a beaten egg. When slightly thickened spread on rounds of buttered toast and mask the top with the stiffly beaten white of the egg. Set in the oven long enough to brown the egg a little, then serve.

Red Snapper au Gratin

Take six fillets of the fish, or of salmon if the snapper is not in the market, brush them over with butter, dust with salt and pepper and place on a baking plate well buttered. Pour over the fillets a little well seasoned tomato sauce and dust with grated cheese. Bake for 15 minutes, or until a nice brown. This is a favorite dish in Havana.

Shrimp Pate

The pate was enjoyed in Havana Aires. Mound three cupfuls of sifted flour in a mixing bowl, form a hole in the center and pour into it a tablespoonful of salt, a teaspoonful of sugar, a tablespoonful of lard, a cupful of butter and the yolks of four eggs. With a knife cut the shortening through the flour and then mix all thoroughly, turn onto a floured board

and cut in half-inch-thick rounds to fit muffin pans. Grease the pans and put a layer in the bottom of each. Now have prepared two glass jars of shrimp, cleaned and broken in pieces, dust with red pepper, moisten with cream sauce, then place a layer in each pan and cover with the top rounds. Brush over with butter and bake 15 minutes in a medium oven. Serve cream sauce with the pate.

Cocoanut Soup a la Creton
To a large freshly grated cocoanut

add a quart of well-seasoned chicken broth from which all the grease has been removed. Simmer gently for 15 minutes, then strain through a damp cheesecloth, squeeze the cocoanut quite dry, then return soup to a double boiler. Add the beaten yolks of two eggs and the strained juice of a fresh lemon, stir as it thickens slightly, then remove from the fire. Add a little salt and pepper and serve with a tablespoon of freshly boiled rice in each plate.

English Bacon Sauce

This sauce is used over new potatoes served with young veal or spring chicken. Fry a quarter pound of bacon diced until melted then add a small chopped onion and a dessert-spoonful of flour and fry until a delicate brown. Season with pepper, two tablespoonfuls of vinegar, and a small cupful of water. Stir to thicken, then pour it over the freshly boiled and drained potatoes.

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Oyster Pie

Line a deep pie plate with good short pie crust. Take two and a half dozen of freshly opened oysters and drain them from their liquor. Place the oysters from their liquor in a shallow pan. Sprinkle them with dry bread crumbs, then dry them between folds of a linen cloth. Bring the liquor to boiling point and when it boils drop in the oysters and cook for two minutes, then remove from the fire and drain off the broth. Now reheat the broth and add to it an equal amount of hot milk season with pepper, salt, a few drops of onion juice, and thicken with white roux to the consistency of cold honey. Strain over the heated yolk of two eggs, then add the oysters. Cool slightly; then turn into the crust, cover with the crust having vents in it and bake until the crust is done.

Devilled Oysters

Take two dozen freshly opened oysters and drain them from their liquor. Dry them on the linen cloth; drop them into the boiling liquor for two minutes then drain them. Add to them a tablespoonful of butter a half gill of heavy cream, a few drops of onion juice, pepper, salt, a teaspoonful of Worcestershire sauce, a teaspoonful of finely minced celery leaves, a tablespoonful of capers, and a quarter cupful of fine dry crumbs. Fill buttered baking shells with the mixture and put into the oven just long enough to lightly brown.

Oyster Dumplings

Take a dozen and a half freshly opened oysters and prepare as already directed. Boil two minutes in their liquor, drain and add to the oysters a generous lump of butter and a tablespoonful of cream. Dust with pepper and salt. Make a good pie crust, roll out thin and cut in four oysters on each square with a little of their sauce, fold the corners together and fasten them with a wooden toothpick. Place the dumplings in a buttered biscuit pan and bake a delicate brown. Lift in a hot dish remove the picks and garnish with sprays of watercress. Serve a good drawn butter or a Hollandaise sauce with the dumplings.

Oyster Omelet

Take a dozen freshly opened oysters, drain dry, then drop into the boiling liquor for two minutes. Drain, and if large cut each in four pieces; if small, in two pieces. Add a teaspoonful of butter, pepper, salt and two teaspoonfuls of cream. When ready to fold it put in the oysters and remove in a hot plate. Garnish with watercress and serve cream sauce in the sauce boat with the omelet.

Faddy Cakes

To one pint of smoothly mashed potato add a tablespoonful of grated onion, salt, pepper, a teaspoonful of sugar and a teaspoonful of butter. Add a very light stiffening of flour and form into cakes. Split the cakes with a sharp knife and lay in three oysters that have been dipped in melted butter and dusted with a little salt and pepper. Cover the cakes with the upper halves and place on a buttered baking tin. Bake in a medium oven until the cakes are a good brown. When done serve on a hot dish dusted with a little paprika and garnished with parsley. A sauce may be used if liked, cream or tomato.

English Mashed Cakes

Beat a pound of butter and a pound of sugar to a cream, add the grated rind of one fresh lemon, add six eggs, one at a time, when all are beaten in, sift in slowly one and a half pounds of flour, and beat light and creamy. Divide into three buttered pans, decorate with thin slices of citron and dust thickly with sugar. Bake in a moderate oven about an hour. Line the sides of the pans with thin, buttered paper before putting in the dough. A teaspoonful of vanilla added will improve the cake for American taste.

Serving of Poor Toast Inexcusable; Is Art That is Generally Neglected

TOAST making is an art that is generally neglected. The frequent serving of poor toast even in the better eating places is inexcusable. There are laws and rules for each variety and if they are not obeyed a poor product is the result.

To begin with the crusts from the average bread should be thinly pared off. The bread should be at least one day old to toast well. The toast should not be put on the toaster until the oven is hot. If toasted in the oven the oven should be only at medium heat. The bread should be cut in slices a little less than a quarter of an inch thick to toast perfectly. English muffins and others should be pulled apart, never cut, for toasting. Sugared toast should be toasted on one side with butter, dusted with cinnamon and sugar and set into the oven for a minute or two to melt the sugar.

The butter to use for toast should be soft enough to spread without breaking the slices. Salted butter is generally used, but the unsalted is better for cinnamon toast and the sweetened rusk. Soft butter beaten with a little whipped cream to which a few drops of honey is added is used on whole wheat toast occasionally for special occasions. For afternoon tea seasoned butters are used quite frequently.

Milk Toast

Trim the crusts from one-day old bread and toast carefully so that it is a golden brown and not burnt. Arrange the slices in a deep dish. Bring a pint of rich milk to boiling point, add a tablespoonful of butter, a half teaspoonful of salt, a level teaspoonful of sugar, and two tea spoonfuls of cornstarch dissolved in a little cold milk or cream. Stir steadily as the milk thickens and re-

move from the fire. Raise each slice of toast so the milk covers it and turn the remainder over the top. Cover closely to keep hot until served. Currant jelly is nice with the toast.

Egg Toast

Prepare the toast in the same way as for the milk toast. Heat a pint of rich milk, adding the salt and sugar as already directed, and the butter, and when at boiling point turn it into the beaten yolks of two eggs. Stir until blended and thickened, then turn over the toast, being sure it covers each slice in the dish. Cover and serve at once. Orange marmalade is good with this toast.

Fried Toast

Trim the crusts from the slices and toast very lightly. Then dip in melted butter, then in beaten eggs and fry in butter a delicate brown on both sides. Serve on a hot dish.

Sometimes the toast is dipped in milk then in the egg and then fried.

Spanish Tarts

Beat to a cream three-quarters of a pound of butter and a pound of sugar. Add two beaten eggs and beat well. Sift in slowly a pint of pastry flour and a tablespoonful each of cinnamon, cloves and ground sweet seeds. Knead thoroughly, then roll out one-quarter of an inch thick and cut with fancy cutters, in diamonds, crescents, rounds or oblongs. Lay on a buttered pan two inches apart and bake a delicate brown in a medium oven. Dust with cinnamon and sugar as soon as removed from the oven.

Swedish Cookies

Cream together a cupful each of butter and sugar. When blended, add a beaten egg and a tablespoonful of bitter almonds, two cupfuls of sifted flour and a tablespoonful of home-made wine. Put through a pastry tube, cutting strips three inches long. Place on a buttered tin and bake in a hot oven a delicate brown.

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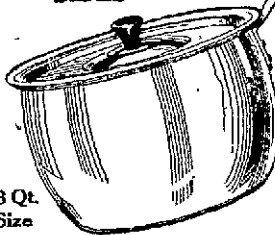
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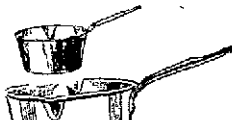


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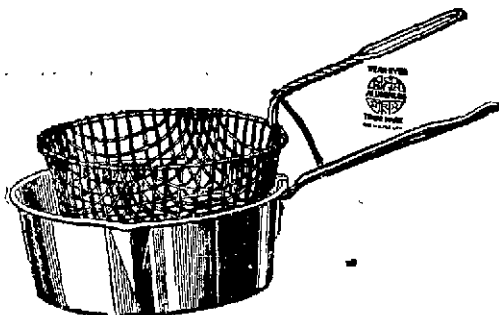
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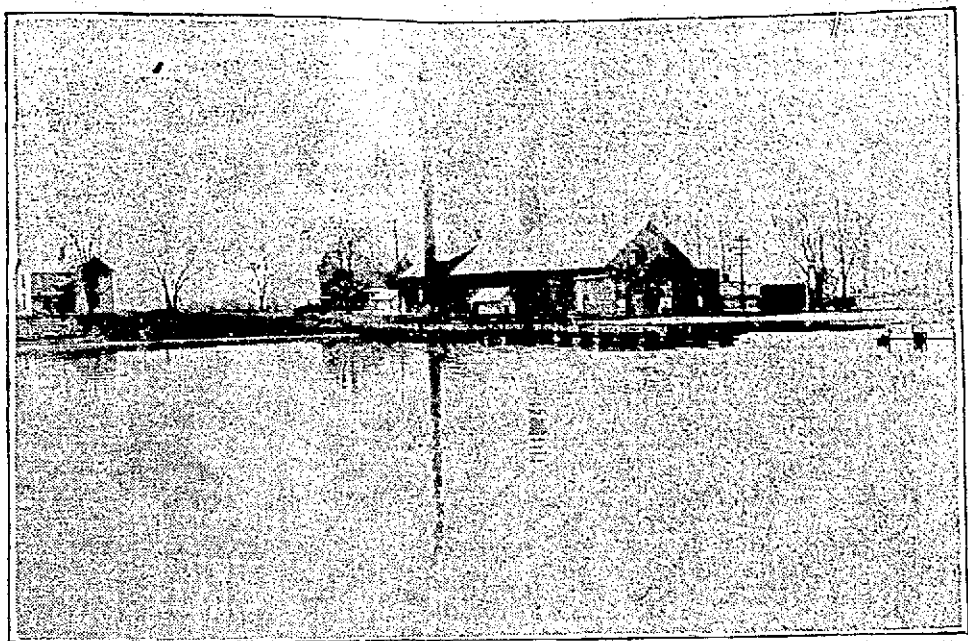


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Everybody Likes Chicken, Especially If Well Done

Recipes Describe Dishes

Chicken is a universally favored food. Cooked in every country, according to its standard recipes, it is available to tourists "almost as good as at home" and sometimes better. Expert marketing for chicken goes before the perfect cooking of it and should be carefully studied and learned by the ambitious chicken cook. On a chicken farm the expert can pick a good one even though concealed beneath its feather dress. In city markets it takes an expert to select successfully, even at the better shops. The so-called "dry chicken" that has been kept in or on ice, but is not frozen, is usually the best bet. Color of the skin, its cleanliness and way it hangs from the body, all have a meaning to the expert marketeer. A short, thick chicken with a deep breast, that seems heavy for its size, is apt to be a good one for roasting or frying. A fowl in the same proportions will make a good broiler.

After selection, have the fowls drawn before cutting off the feet. Always carefully clean, see that the lungs come out, wash well; then the bird is ready for any kind of cooking. If for boiling trim firmly, tuck the washed giblets inside, lay the lid on, add of celery tops and minced onion, add a teaspoonful each of salt, sugar and Worcestershire sauce, a tablespoonful of pepper, a tablespoonful of garlic vinegar and a half bay-leaf. Cover with warm water and add a half teaspoonful of celery powder. Cover and boil gently until tender but not broken. Let stand and cool a while in the water. Lift, cool and it is ready for use. Strain off the broth, let it cool and when cold remove all grease and it is also ready for use. The broth, if it has been reduced in quantity, will generally felt sufficiently to serve that way. If not, reheat and add two teaspoonfuls of gelatin powder softened in a little water. Strain through damp cheese cloth and then chill.

For frying or fricasse, joint the chicken and cut the body into six pieces. When smothering the chicken, arrange the pieces in a frying pan, dusting them with pepper, salt and a little flour. Put in a heaping tablespoonful of butter, or part chicken or other fat, then cover with cold water and cook slowly, covering, until the water is about gone and the chicken begins to brown; then turn the pieces until a good brown and serve on a hot dish.

In preparing a roasting chicken make a light crumb dressing well seasoned, a small grate' onion, minced celery leaves, minced pepper, finely chopped nuts, seeded and chopped raisins, a tablespoonful of butter and chopped nuts. The giblets may be cooked first, chopped fine and added, do not stuff too full and truss the bird firmly. Cover until cooked before browning. The dressing made of crumbs is not doughy but is cooked through.

For creaming use boiled chicken, the dark meat, legs, and so on. For salad use the white. For the salad cut the meat with a sharp knife; do not chop it. Use a cupful of finely cut celery that is white and tender, two cupfuls of chicken, twelve olives washed and chopped, a small heart of lettuce cut fine, half a cucumber cut fine and fold in white mayonnaise enough to moisten. Serve in lettuce leaves garnished with distilled eggs quartered and red pepper cut in fancy strips.

In making chicken pie prepare and cook the chicken like a fricasse. When done lift the chicken to a hot dish, cook down the gravy and thicken and season it. Remove the large bones, then place the chicken in the lined baking dish and add a half pound of mushrooms that have been sautéed in a little butter. Then turn over the gravy, as much as needed, put on the top crust having vents in it, mark the edge with a floured fork and bake until the crust is a good brown.

SEWING BASKET

Is Real Need "Downstairs;" Usually Forgotten.

Almost invariably the needle and thread is forgotten until we have our hands in the stuffing then we must wash up before we are through or call to some member of the family to "go up stairs" and get it. A sewing box, basket or corner of a drawer should contain a suitable needle and coarse thread, and a white celluloid thimble. Wherever placed it should be an unwritten law they should not be disturbed except for legitimate use. In the kitchen tool box there should also be a box of cork of odd sizes. Tools after using should always be returned to the box and never laid down where used and left.

FRUIT DESSERTS

Cooked fruit desserts appeal to those who set a simple and healthful table. Doing away with the richer cakes and pastries, remove temptation from children and those who are over generous livers.

A Dessert of Ceylon.

Take a cupful and a half of tapioca or farina, and put it in a hot frying pan with a tablespoonful of butter, stir steadily, then add a evenly a delicate brown, and stir as it swells and softens. As it thickens add another cupful of milk; as this begins to cook gently add a half cupful of honey, then a quarter cupful of chopped nuts, a quarter cupful of chopped candied pineapple and a cupful of chopped seeded raisins. Add a tablespoonful of salt and a teaspoonful of vanilla. Pour into a wet mould and set to firm. Serve sliced with cream, or a hard sauce.

Hominy Apple Pie Balls.

Stir one cupful of well washed hominy into two quarts of boiling water. Add a half teaspoonful of salt, and a teaspoonful of butter; cook one hour. Set aside to cool enough to handle. Meantime drain and chop a cupful of stewed apples. When the hominy is cool, mash, add one egg and form into balls with a spoonful of the fruit in the center then let get cold. When cold dip the balls into beaten egg roll in very fine crumbs and fry a delicate brown in hot fat. Drain and serve with pudding sauce.

Rice and Cherry Fudding.

Boil a cupful of rice in a pint of milk, adding a tablespoonful of sugar and a tablespoonful of maple sugar cut in pieces. Add a saltspoonful of salt and cook gently, covered, for ten minutes then uncover and cook down nearly dry. Open a can of large cherries, drain, then stone them, put on a layer of rice, then a layer of cherries, and so on,

until all are used in a well-buttered pudding dish. Then melt two tablespoonfuls of the maple sugar in the cherry juice, thicken slightly with a little cornstarch dissolved in a little water and pour over the pudding and bake as usual.

Pineapple Ring Fritters.

Drain a can of sliced pineapples and lay the fruit in a canoline made of a half cupful each of honey and ginger syrup, after cutting the hard center out of each slice. Make a batter of a small cupful of flour, a saltspoonful of salt, a teaspoonful of brown sugar, and four table-spoonfuls of warm water. Mix well and let stand for one hour then add the stiffly beaten white of an egg. Drain the fruit and dip each slice into the batter, then fry in hot fat. Drain and serve in a napkin. Add two tablespoonfuls of chopped preserved ginger to the marinade and flavor with a teaspoonful of vanilla or cherry sauce. This makes a good sauce for the fritters.

ULTRA MODERN RED KITCHEN IS DRESSY

Colored Cooking Utensils Gid- diest That Ever Graced Pantry Shelf

The essence of culinary jazz has been reached in the ultra modern red kitchen. The pivotal color center consists of the red enameled cooking utensils. These are the giddiest that ever graced a kitchen pantry shelf. After the first shock we decide we like them, brazen though they are, and despite our rebellious attitude toward housework, begin to dress and play up to them.

A red teakettle is bound to yield hot water, while a red saucepan is quite the proper thing to make chili

Con Carne in, to say nothing of the cheery uplift of the red drip-pans. For the more conservative there is the battle gray with red line trim, but it is like dancing the Charleston to a dirge compared to using the entire red ware. However, each to her choice.

An attractive way to carry out the red kitchen is to have the walls painted in soft gray. Cover the floor with a gray and white linoleum in large block pattern. Paint the furniture gray with red decorative motifs and fasten cushions on the chair seats. Use gray net curtains with red and white checked gingham borders at the windows. The table and tubs may be covered with red and white checked oilcloth unless they are of white enamel. The ideal stove is one painted gray instead of the old funeral black. Hang as many of the red utensils as possible to aid in the decorative scheme. Also simulate a red brick with white line background behind the range which will give the kitchen an old-fashioned homey note.

An open safe or peasant closet is another homey necessary, and with the gay peasant china on its shelves is an important addition to the decorative effect. The white ground with red-line trim and tiny flowers is one of the most attractive kinds of china that shows well on the shelves when the back of the shelves is red; the front gray with red lines. The corner closet is the most attractive though it does not look as much as the long, straight closet.

The old-fashioned round or oblong, beaded rug, or the real rag rug, add a note of interest to the modern kitchen and may be gotten from any of the shops where weaving and old fashioned things are a specialty. These rugs wash, clean or re-dye per- fectly.

Thermos flasks should not be put away with the corks left in or the will become musty.

Service

Zachman service is second to none. Each patron in the store is promptly cared for receiving the full attention of competent sales people. If they do not wish to carry their purchases, they may, together with our many telephone orders, be delivered at four convenient times each day to any part of the city.

Economy

As Mrs. Crabtree will show you, economy is not all in price but rather what you purchase for the investment made. Inferior merchandise is costly at any price owing to wastage and unusable portions. Our prices are fair, a reasonable profit to us and your money's worth to you.

Quality

In regard to quality we need only to say that our foods are sold on a money-back guarantee. If any item is misrepresented it is because of faults of which we are not aware. Anyone calling our attention to faulty merchandise will be doing themselves, as well as us, a favor.

We are proud to announce that the Star is using groceries and fruits from our store for their Cooking School this week.

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How Will You Have Steak?

RECIPES TELL HOW TO COOK IT WELL

First Requirement Is Flavorful Tenderness; Preparation of Utmost Importance

The first requirement of a steak is flavorful tenderness. After careful selection of the kind wanted, its cooking is of the utmost importance. After cooking it must be attractively garnished and served as hot as possible. There are many methods of cooking, though broiling and frying are the most frequently used.

Steak Staked in Milk.
Select a thick tenderloin of sirloin steak, trim, dust with pepper, salt and flour. Have a frying pan hot, the bottom covered with thinly sliced onion. Lay in the steak and sear it rather quickly on both sides, dust with a teaspoonful of sugar, and a tablespoonful each of onion juice, and Worcestershire sauce, and turn over a pint of milk. Set the pan into the oven and bake for one hour, basting frequently. Add a teaspoonful each of minced onion, celery leaves, and parsley to the sauce. Before putting the steak in the pan to heat with it, a cut bud of garlic. Serve the steak on a hot dish garnished with potato purée and sliced fried tomatoes.

Select a fine porterhouse steak and have it cut two and a half inches thick. Trim, dust with pepper, salt and flour. Fry the steak in a hot oil, rolling in the flour and salt. Mix together a heaping tablespoonful of curry powder, a level teaspoonful of onion juice, a level teaspoonful of salt and sugar, a half teaspoonful of white pepper, and a heaping teaspoonful of paprika. Rub the powder well into the meat on each side. Rub over four tablespoonfuls of soft butter mixed with a little Worcestershire sauce and a tablespoonful of olive oil. Place the steak on the broiler and turn it every five minutes, then dip a grease brush in the pan gravy and brush over the steak as it cooks. Cook for at least three quarters of an hour, then serve on a hot dish with the gravy poured over it and garnish with sprays of parsley.

Spanish Steak.
Select a tender sirloin steak, dust with pepper and salt, then dip in flour and pound it in with a meat mallet on each side. Place two heaping tablespoonfuls of butter in the pan and melt it, then lay in the steak. Brown lightly on each side, then cover with a small pan of tomatoes and a thickly sliced Spanish onion. Cover and put the pan in the oven and bake for an hour. Add a little red pepper, a teaspoonful of chopped celery leaves, a tablespoonful of chopped olive, a little sugar and after removing to a hot dish add a little freshly grated horseradish. Garnish with stuffed peppers baked. Steak 1 1/2.

Time a deep banded pudding dish with tender beef steaks. Cut the left over steak in thin strips, add a cupful of minced onion, pepper, salt, a little well made, smooth and highly-seasoned tomato sauce, then spread over a layer of mashed potatoes, then the top crust, leaving a large vent in the center, cover and bake for a half hour, then uncover, and bake until the crust is done and a good brown. About an hour's baking in it. Russian Steak

Trim and skewer a tender porterhouse steak in shape, have it cut about two inches thick. Brush over with butter and season with salt and pepper. When done, place on a hot dish, rub it with a cut bud of garlic, and brush over lightly with a teaspoonful of butter that has a teaspoonful of anchovy paste, pepper, and a little onion juice worked into it. Serve garnished with stuffed baked peppers and sprays of fresh watercress, or parsley.

STRING IS NEED

Should Be in Kitchen With Sissors Hanging Beside It.

The string law is one of the great kitchen needs with scissors hanging beside it. When packages come from the stores it takes but a minute to roll the string over the fingers, make a loop with the end and drop it into the bag. If it is put in, in a tumbled mass it takes a time to unravel it just when you want to use it for trussing the chicken, tying up the roast, the turkey, or maybe the shoes that must go to be mended. A stout ball of twine should always be in the bag as well as the "donation string" as we call it.

NURSERY NEWS

Modern Mothers Do Scientific Job in Baby Raising

Modern mothers are doing a wonderfully scientific job in baby raising, and we owe our hat to their efficiency. Maternity schools, hospitals and clinics, baby doctors, magazine writers, free lectures and newspaper articles have all been of help in bringing about the new conditions. Mothers are more scientifically careful for under existing conditions. Examined, watched, nursed periodically and food tested to suit individual cases, no wonder success crowns the efforts put forth. Nursery refrigerators and small traveling refrigerators keep the food and milk in perfect condition. The latter hold but little but can be refilled at each stop. Electric stoves for home and hotel stores for traveling make nursery life housekeeping easy. Small auto-beds of aluminum for home and travel and folding ones for traveling are very complete.

RELISHES

RELISHES know no special season but are made of ingredients suitable to the season's service. Relishes are either hot or cold according to season and choice. The cabbage, which is an hors d'oeuvre, is in season of its own and we need it both hot and cold, but always a favorite. There are many ways of making the cabbage. The appetizer, on which the cabbage is founded, may be either roasted or sautéed. Occasionally plain bread rounds are used, brown whole wheat or white as the case may be. Butter should be creamed and seasoned with lemon or onion juice, softened with anchovy or sardine paste, or white mayonnaise, according to the filling used on top.

Tomato and Anchovy Cakes.
Sauté the bread rounds in melted butter or oil. Select small firm tomatoes and with a sharp knife cut in thin slices. Fry the bread rounds lightly with anchovy paste, lay on a slice of tomato that has been dipped, and drained, in heavy French dressing. Top the tomato with a slice of deviled egg and put a curled anchovy in the center.

Mushroom Cakes.
Wipe a small sauce pan with a cut bud of garlic then melt a spoonful of butter. Peel and wipe a half pound of fresh mushrooms, rub the flaps in small pieces and chop the stems fine. Sauté the mushrooms in the butter, adding a little salt and pepper and a few drops of lemon juice. Make a rich cream sauce, drain the mushrooms and put into the cream. When cool spread bread rounds, first placing a ring of raw onion on the outer edge of the bread, heap higher in the centers, dust with a little chopped olive and sprinkle with a little paprika. Serve as soon as they do not soften.

Shrimp Cakes.
Chop the enough fresh watercress to make a tablespoonful and mix it with a heaping tablespoonful of butter, creamed with a little white mayonnaise. When blended add a few drops of onion juice, a little red pepper and a tablespoonful of sugar. Spread the toast rounds with the butter mixture. With a sharp knife clean the shrimp and salt them down the backs. Lay as many open on the round as may be fitted, tuck tiny little bunches of the crisp all around the edge, brush over with mayonnaise, top with sliced stuffed

olives and dust with a little paprika.
Hot Relishes.
There are many hot relishes. Roll a pound and a half of fresh codfish and wash cold remove skin, bone and scales. Make a good gravy with butter, adding to it juice of an onion, two tablespoonfuls of capers, a tablespoonful of mixed red pepper and jammy mixed. Serve hot in fresh cream over each serving. Hot cheese soufflé may be made to fill small cream dishes and be served in them.

CANNED FOODS

The convenience of canned foods is great, if you get the best brands and know how to use them properly. For quick soups the canned vegetables are very handy. The canned fish are good for salads and also for a number of hot dishes. The canned meats have many uses and are excellent for emergency food.

Green of Corn Soup.
Open a number two size can of corn and chop the corn and a large onion. Cook in a sauce pan, a tablespoonful each of butter and flour with a cupful of milk and a half cupful of water. When thick and smooth add the corn and onion, pepper, salt, a dessert-spoonful of sugar and a teaspoonful of chopped celery leaves. Simmer gently for five minutes, then serve. Should the soup seem too thick a little bit of hot milk or light cream may be added.

Salmon au Gratin.
Open a large can of salmon; drain, remove skin, bone, and flake it. Make a cream sauce of a tablespoonful each of butter and flour cooked for two minutes. Then a cupful of rich milk is added. When smooth add the pieces of a lemon, pepper, salt, a half teaspoonful of sugar and the fish. Put a layer in a shallow buttered baking dish, dust with fine crumbs, dot with butter, then put on another layer, and repeat until the dish is full, having crumbs on top. Dot with butter, dust with a little grated cheese and bake twenty minutes in a medium oven. Should the dish seem a little dry add a few spoonfuls of milk.

Beef Loaf.
Open a number two can of roast beef and run the meat through the chopper. Add to the meat one well-beaten egg, one cupful of tomato juice, one cupful of dry crumbs, salt, pepper, a dessert-spoonful of sugar, a tablespoonful of onion juice, and a lump of butter chopped with the meat. Form into a loaf and place in a baking pan. As it cooks baste with a little melted butter and canned pineapple or grape juice. Serve baked hammons with the loaf. The thick part of the loaf may be stewed after the juice has been used for the loaf.

Two Dinner Vegetables.
Open a can of small peas; drain them, then cover with cold water, changing it until the peas are clear. Now cover and bring to boiling point, cook five minutes, drain, season with a lump of butter, salt, pepper, and a tablespoonful of sugar. Creamed mushrooms. Open a large can of mushrooms and drain. Have ready a cupful of rich brown sauce; put the mushrooms into it and allow them to heat and simmer five minutes. Serve garnished with moist shrimps.

Dessert.
Open a large can of pumpkin that is all prepared; add to it three-quarters of a cupful of sugar, two eggs, a level teaspoonful of ginger, a level spoonful of mixed spices, a table-

spoonful of melted butter and two cupfuls of hot milk. Make a good short crust and line a deep pie plate with it, then fill in the pumpkin. Bake thirty to forty minutes depending upon the oven. Serve hot with good sharp cream stirred. This completes a canned dinner that will be found appetizing and easy to prepare.

TOMATOES

Tomatoes have become a year around necessity to most cooks. When not available fresh they are always at hand canned. Among the different tomato soups try the following:

Tomato Soup.
Take a large can of tomatoes and add to it a quart of very light stock, broth, or water. Two slices of dried bacon, a sliced onion, a sliced carrot, a little chopped celery, pepper, salt, a tablespoonful of sugar, and a bunch of sweet herbs. Cook gently for 20 minutes, strain through a fine sieve, return to the saucepan, add a tablespoonful of butter and a heaping tablespoonful of sugar, cook gently until the soup is cooked clear and the soup thickened slightly. Add more seasoning to taste and serve with sliced fried bread carefully drained.

Deviled Tomatoes.
Slice six medium-sized firm tomatoes in quarter inch slices. Place in a sauce pan with a small tablespoonful of butter and let them cook slowly for six minutes. In another pan put two tablespoonfuls of butter, and mash in the rolls of two hard-boiled eggs, add a spoonful of salt, a teaspoonful of sugar, half a teaspoonful of

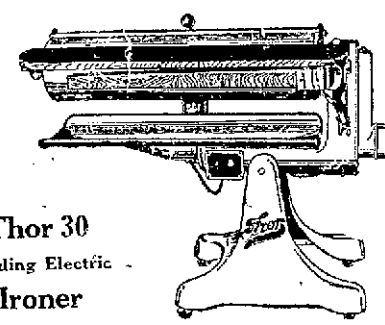
made mustard, a half spoonful of red pepper, two tablespoonfuls of vinegar, and a spoonful of curry powder. Stir until thick and smooth, then coat in two raw eggs and stir until all is smooth. Lay the tomatoes to a hot dish and turn the sauce over them, garnishing with the white of the hard-boiled eggs and olives.

Stuffed Tomato Salad.
Scald, drain, and peel the needed number of good shaped tomatoes of uniform size, then chill them. When ready to use hollow out the stem end with a sharp teaspoon and set them on lettuce leaves. Stuff with a grated onion, a half cupful of chopped celery, a half cupful of broken shrimp, a large sweet pickle cut fine, pepper, a teaspoonful of sugar, a little salt, and enough heavy mayonnaise to moisten. Fill the tomatoes then mash with mayonnaise, dust with a little paprika and put a stuffed olive on top of each.

Stuffed Baked Tomatoes.
Hollow out the stem end of six large tomatoes. Drain and cut five a can of asparagus tips, add to them a half cupful of dry crumbs, pepper, salt, a teaspoonful of sugar and enough light cream sauce to bind. Fill the tomatoes and brush over with melted butter, dust with pepper and salt, and bake in a shallow buttered pan. Bake until tender but not soft enough to collapse.

Fried Tomatoes.
With a sharp knife cut the tomatoes in half-inch slices, dip them in a can of asparagus tips, then into very fine seasoned crumbs, and fry in hot oil, or butter. Serve on a hot dish garnished with watercress sprays. Select very firm tomatoes for trying so that they hold their shape.

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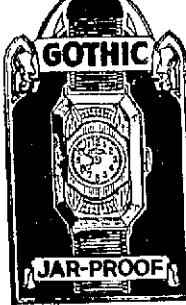
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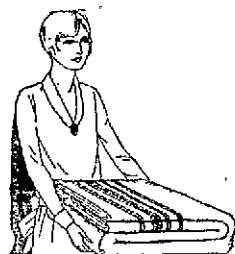
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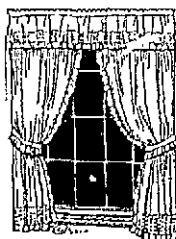
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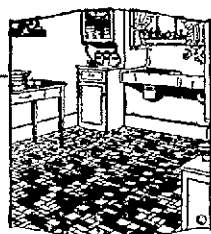
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